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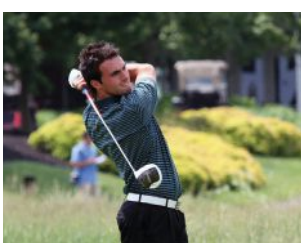

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Connecticut's burgeoning craft beer industry is growing in leaps and bounds with five new breweries slated to open in the next few months. But can this success be sustained, or have our mugs runneth over?

34 Connecticut Home: Smart and Sensational

Two recent home projects—one an extensive renovation, the other a brand-new build—yield stunning results.

46 The Best Pizza

We are blessed in Connecticut to have arguably the best pizza anywhere—but which pizzerias are at the top of the list? Here are some local destinations that every pizza lover should consider trying.

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Local police departments continue to add military-grade equipment, but is it all necessary? Plus, the Wadsworth Atheneum unveils new galleries, the Hall of Fame case for a Connecticut baseball pioneer, and more.

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La Foresta is bringing great food—and crowds—to Killingworth. Also, Oliva Café moves to Bethlehem, Pepe's pizza empire continues its rise, Brick + Wood = great pizza for Fairfield, and Harvest Wine Bar & Restaurant opens a new location in New Haven.

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- "Call the Midwife" Season 4
- "Masterpice Classic: Mr. Self-ridge" Season 3
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Cover: Margherita pizza from Bufalina in Guilford, photo by Julie Bidwell.
This page: (top) Meat pizza from Middletown's Krust Pizza Bar, photo by Julie Bidwell; (above) "Desert Crossing" by James Gurney.

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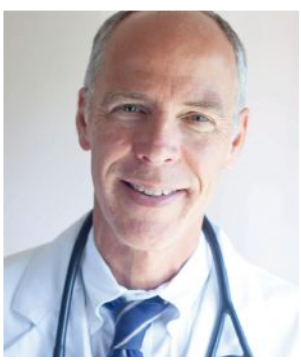

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from the editors

Hardly "Pie" in the Sky

We're all for the white oak as Connecticut's state tree, and the robin as our bird, but feel a bit dubious about the sperm whale as the official animal, and it's a guilty pleasure to cheer on the praying mantis in its role as the Nutmeg State's insect—but that term right there, Nutmeg State, has to go.

Even if there weren't the inglorious nature of the nickname to dislike—given because early residents allegedly sold unsuspecting folks fake nutmegs made of wood—there's a far more palatable new nickname we'd like to offer: The Great Pizza State.

That's right, when judged per capita especially, Connecticut could legitimately make an argument that it's the gourmet pizza capital of the U.S. Only a single slice of the case is made by the fact that one of our legends, Pepe's in New Haven, is honored eagerly and often as having the best, or among the best, pies in the country.

Starting on page 46, we present the best of the best in gourmet apizza, including a handful of "Legends" and some "Legends in the Making," along with places that best combine pizza and craft beer, and spots where finding really good pizza is a serendipitous surprise. And all that pizza is a prelude to a robust and full-flavored dining section—and a complement to our story on how Connecticut's craft beer scene is thriving and will continue its ascension.

Of course, we don't expect our readers to live on great pizza and craft beer alone (well, maybe they can), but we have a few more items "on the menu," as it were. This issue also offers an investigation of the "militarization" of the state's police departments and the "rediscovery" of a local baseball pioneer, along with a heaping helping of arts and culture.

On top of all that, we showcase not one but two terrific Connecticut homes—a sensational renovation and a stunning new construction. (Think of it as helping yourself to some seconds.)

And this month more than any, don't miss our fun punctuation mark story on the last page. We like to think that if pizza had existed back in the 18th century, the Winsted Wildman would have feasted on it daily. Enjoy!

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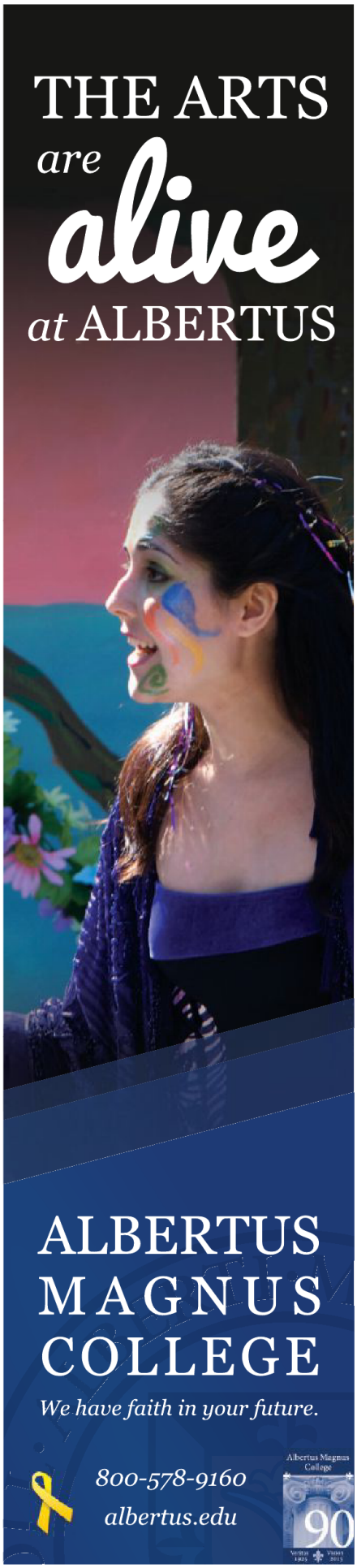

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ON THE FASTRAK

Later this month, one of the most ballyhooed, costly and controversial transportation projects in Connecticut history finally launches. After more than a decade of planning and political debate, and nearly three years of actual construction, the $567 million CT Fastrak commuter bus line officially begins service between New Britain and downtown Hartford on March 28.

A 9.4-mile rapid transit system, CT Fastrak promises "frequent, daily service" in the form of a "swift, traffic-free 20-minute" trip to and from the capital city, starting at 4:30 a.m. daily and running through 1:30 a.m.—for only $1.50 per ride. The new state-of-the-art buses, which come in 30-, 40-, 45- and 60-foot models, are environmentally friendly, have WiFi, and can accommodate between 38 and 74 passengers (including standees). Like a rail line, buses will enjoy a dedicated bus-only path but also have the flexibility to exit the line and continue on to other destinations.

Now that Fastrak will be operational, the question becomes whether commuters will embrace it *en masse*—or find their own path.

Our Militarized Police?

LOCAL DEPARTMENTS HAVE INCREASINGLY BEEN RECEIVING MILITARY-GRADE EQUIPMENT—IS IT PROPER RE-PURPOSING OR SIMPLY OVERKILL?

Multiple mine-resistant, ambush-protected (MRAP) vehicles with machine gun turrets on the roofs, a Vietnam-era Huey Army helicopter and several grenade launchers—it all sounds like the description of an arsenal or the prop list for a Sylvester Stallone movie, but instead those are some examples of the $12.9 million worth of military equipment received by Connecticut police departments in recent years through the Pentagon's controversial 1033 program, which provides excess military supplies to law enforcement agencies across the country.

"There's an increasing trend of local police departments receiving militarized equipment and conducting operations with a military mentality," says David McGuire, staff attorney for the American Civil Liberties Union of Connecticut. "The recent wartime efforts [in Iraq and Afghanistan] have resulted in a large stockpile of surplus Department of Defense weaponry. The bottom line is that it is very easy for local departments to acquire equipment that was designed for wartime."

Defenders of the program counter that it is a fiscally responsible system that makes use of old and useful equipment that would otherwise be thrown away, and say the issue is being blown out of proportion by media outlets.

The 1033 program received national attention last summer after video surfaced of police in Ferguson, Missouri, outfitted with military-grade equipment and vehicles while responding to protests and riots following the shooting death of Michael Brown.

According to data made public in September after a Freedom of Information request from the *Hartford Courant*, at least 70 law enforcement agencies in Connecticut have received equipment through the 1033 program.

In addition, McGuire claimis that in 2014 Connecticut police departments received more than $3 million in funding through the Justice Assistant Grant (JAG) program, and those funds can also be used to purchase military-grade equipment.

Items obtained through both programs can cover a wide range, from exercise gear to gloves, which is part of the reason the Connecticut ACLU is lobbying for legislation that would create greater transparency around anything obtained through either program.

The ACLU's proposed bill would require a public inventory of materials received through the 1033 or JAG programs by police departments to make the public aware of these type of purchases before they are made. The legislation would also require extensive reporting on SWAT team deployments in the state. Studies show that nationally there has been an increase in these deployments, and the ACLU sees it as an issue closely linked to police militarization.

In contrast, representatives from several Connecticut police departments that obtained items through the 1033 program say that some of this equipment—including that Huey helicopter that is owned and operated by the Stratford Police Department—has been misunderstood.

"There are no weapons on the aircraft, it's a utility aircraft, essentially a flying jeep if you would," says Capt. Alan Wilcoxson, the aviation unit commander for Stratford Police Department and the primary pilot for the helicopter, called Eagle One. He adds that the helicopter is almost 50 years old, was designed for utility not combat purposes and has been in use by police in Connecticut since the 1990s. Because of its age, "It's no longer of service to the federal government," Wilcoxson says, but adds it is useful as a regional asset for Stratford and other Connecticut towns.

The helicopter's operating expenses are funded through a nonprofit and it was also a charity organization that brought the vehicle to Connecticut. In 1992 a boating accident took the lives of two Connecticut fisher-

AP PHOTO/NORWICH BULLETIN, AARON FLAUM

Left: Stratford's Eagle One visiting New Milford in 2013.
Above: Willimantic's Mine Resistant Ambush Protected vehicle (MRAP) is ready for action.

men, Bruce Nelson and Tom D'Ancona. At the time Connecticut police did not have any helicopters to aid in a rescue attempt, and after the accident the families of the victims established a nonprofit organization to bring the UH-1H helicopter, unofficially known as a Huey, to Connecticut in 1993. It was used by several departments before ending up as part of Stratford's department.

Today, Wilcoxson says the price tag associated with the helicopter inflates Stratford Police Department's position in 1033 program stories. "When you look at a breakdown of who in the state has the most '1033 weapons' assigned to them, it looks like Stratford has millions of dollars worth of weapons. Well, we don't, but it makes a good story."

The helicopter is primarily used in search-and-rescue operations across the state and has helped look for missing hikers in New Milford and other areas on more than one occasion. In addition, the helicopter's uses include crime scene assessment, surveillance and photographic missions, and special teams operations. It was deployed to Louisiana to assist in disaster relief in the aftermath of Hurricane Katrina in 2005. "How saving lives is a bad thing, I don't really understand," Wilcoxson says.

But not all equipment received by police under the 1033 program is used for search and rescue or disaster relief. Several departments, including those in West Hartford and Meriden, have grenade launchers—used to launch gas canisters not explosives. Other departments, including Farmington, Hartford, Middletown, Watertown and Waterbury, have received MRAPs.

These large mine-resistant vehicles can weigh up to 24 tons, carry a 10-person team and would cost around $750,000 if a department were to purchase one outside of the 1033 program. A picture of an MRAP used in Ferguson sparked controversy and questions about whether the use of these vehicles on Connecticut streets is overkill.

John Gavallas, chief of the Watertown Police Department, explains the department's MRAP was received six months ago and the only cost was the transportation cost involved in bringing the vehicle to Connecticut from a military base in Texas. It has only been used in tactical drills and the department is painting it to make it look more like a civilian vehicle before using it in operations.

Ultimately, Gavallas anticipates it will be used sparingly for a mix of tactical and disaster relief purposes. "I know there's been a lot of discussion about the militarization of police departments. A vehicle like this you're going to use when the unthinkable happens, when you need to protect your officers in a situation when deadly force is being used," he says.

Gavallas acknowledges the concern about the way similar vehicles were used in Ferguson. "We have to use sound judgment when we deploy the vehicle," he says. "I think bringing it into a situation for crowd control might inflame the situation more than de-escalate it."

Though Gavallas was unaware of the ACLU's efforts to create a publicly accessible list of items received through the 1033 program, he says he's in favor of transparency. "I think a conversation about the vehicle's use and what we're going to do with it and using it prudently is a good thing," he says.

Danbury Police Chief Al Baker echoed Gavallas' statements. His department has received rifles through the 1033 program that it no longer uses because Baker says they are "antiquated." The department also has an armored vehicle that is smaller than an MRAP and was designed for civilian use and not obtained through the 1033 program. He says his department's vehicle would not be used in a similar manner to what occurred in Ferguson. "The concern people had was with the use of military riffles for crowd control and we wouldn't do that here in Danbury. We wouldn't go out of the top of the truck with an automatic gun or a machine gun," he says.

McGuire, from the Connecticut ACLU, says sometimes it does not matter how this type of equipment is used. He says, "Just the presence of these vehicles and this equipment in many cases undermines the important trusting relationship between police and the community they serve." | E.O. |

Reconstructing Wadsworth

THE OLDEST PUBLIC ART MUSEUM IN THE NATION IS NOW SHOWING OFF ITS NEW GALLERIES.

After a five-year, $33 million renovation, the Wadsworth Atheneum in Hartford is once again proudly showcasing its storied collection of art.

The Atheneum, the oldest public art museum in the nation, opened the new spaces to the public at the end of January. A big focus of the effort was on three of the museum's galleries, which have been completely refurbished and now will be dedicated to Post-War and Contemporary works, including paintings, sculpture and mixed-media and time-based (video) pieces. More than 25 percent of the installation features works dating from 1945 to the present and that have never been shown before or that have not been on view for years.

New acquisitions will also be on display, including pieces by Tony Smith, George Segal, Kiki Smith, Richard Tuttle, James Nare and Kara Walker.

The three galleries that have undergone transformations are the Huntington Gallery, the Susan Morse Hilles Gallery and the mezzanine gallery of the Colt building. Each offers special new additions.

The Huntington Gallery features mid-20th-century abstract works from Ellsworth Kelly, Willem de Kooning, Mark Rothko, Jackson Pollock, Helen Frankethaler and Alexander Calder, among others.

Duane Hanson, Robert Rauschenberg, Cindy Sherman, Bob Thompson and Andy Warhol are represented in the Susan Morse Hilles Gallery, along with other contemporary artists. Video works will also be present.

Finally, a new wall drawing, sculpture and other pieces by acclaimed Hartford native Sol LeWitt will be showcased in the mezzanine gallery, along with a related geometric sculpture by Tara Donovan.

This year the museum is also celebrating the 40th anniversary of its MATRIX series of contemporary art exhibitions, and will showcase works from 15 artists who have participated in the series in the new gallery installation. | R.B. |

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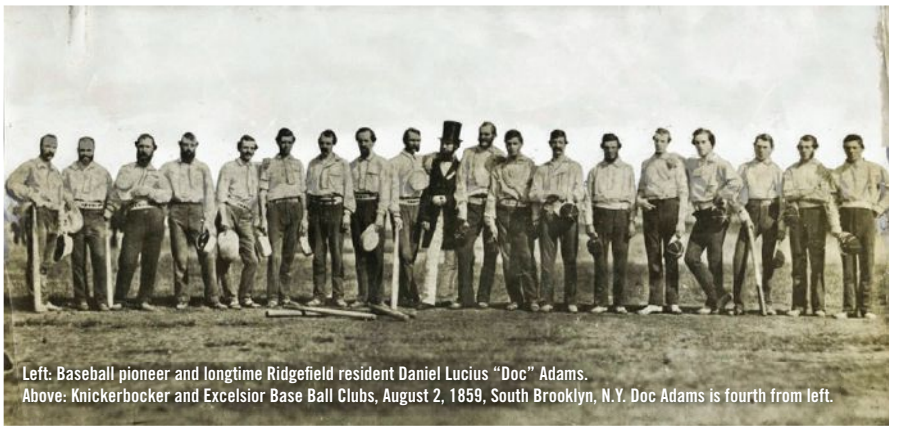

Left: Baseball pioneer and longtime Ridgefield resident Daniel Lucius "Doc" Adams.
Above: Knickerbocker and Excelsior Base Ball Clubs, August 2, 1859, South Brooklyn, N.Y. Doc Adams is fourth from left.

Hall Call?

EFFORTS ARE RAMPING UP TO GIVE A BASEBALL LEGEND HIS PROPER RECOGNITION.

It wasn't the pitch she was expecting.

A few years ago Marjorie Adams of Mystic attended a lecture in Simsbury on the pre-Civil War history of baseball when the speaker, Gary Goldberg-O'Maxfield threw the baseball history equivalent of a curveball—he discussed Doc Adams, and hailed him as a forgotten founding father of America's pastime. Adams is Marjorie's great grandfather and she was shocked to hear him included in the talk.

"I couldn't believe it," she recalls. Marjorie knew her great grandfather had been an early baseball enthusiast and had pioneered some practices, but she was unaware of the extent of his contributions to the game—few people were or are.

Daniel Lucius "Doc" Adams, who lived in Ridgefield for the last three-and-a-half decades of his life, was a member of the Knickerbocker Base Ball Club (an early New York baseball team that played its games in New Jersey). While with the team, Adams invented the position that ultimately became shortstop, set the distance between the bases at 90 feet apart and fixed the pitching distance at 45 feet (the distance has since been moved to 60 feet). He was also an early advocate of several other rules that helped make baseball the game it is today.

After talking with Goldberg-O'Maxfield, and with his enthusiastic support and help, Marjorie embarked on a quest to restore her great grandfather to his rightful place in baseball history. Her ultimate goal is to have him inducted into the Baseball Hall of Fame, but correcting myths surrounding baseball's early days has proved as difficult as cleanly fielding a knuckleball in the dirt.

The true origins of the game are shrouded in mystery. In 1904, Henry Chadwick, an early American sportswriter and baseball statistician, famously remarked, "Baseball never had no 'fadder'; it jest growed."

Some form of a game involving a bat and a ball has been played in Europe for centuries. A French manuscript from the 1300s shows people playing a baseball-like game and there are similar records in England. It is believed that these early games gave rise to cricket and the sport we know as baseball in America, which in its crudest form seems to have developed in the late 1700s or early 1800s.

Adams was born in 1814 in Mont Vernon, New Hampshire. By the 1830s, Adams was playing an early form of baseball called town-ball that was also occasionally called round-ball or base-ball.

After graduating from Yale and then Harvard medical school, Adams moved to New York City in 1839 and joined the newly formed amateur Knickerbocker Base Ball Club. It was there that he began to make his impact on the game.

Adams made the balls for the team and oversaw the production of the bats. The balls he crafted were lightweight and when they were hit to the outfield it was difficult for outfielders to throw them back to the infield. Consequently, the shortstop position was added by Adams to relay balls thrown from the outfield. Originally, it's likely the shortstop stood behind second base a little ways into the outfield. Those who played that position "gradually started filling the hole between second and third that we're familiar with," explains Goldberg-O'Maxfield.

Adams was the presiding officer of the first conventions and rules committees to standardize the rules of the game. Prior to his efforts, different fields had different distances between the bases and the pitcher's mound and home plate.

When Adams retired from playing in 1862, he was named "the Nestor of Ball Players" (Nestor is a wise king in Greek mythology). But despite the respect shown Adams by his contemporaries, he has been largely left out of baseball history, overshadowed entirely by Abner Doubleday and Alexander Cartwright, Jr.

Doubleday was long believed to have invented baseball in a cow pasture in Cooperstown, N.Y., in 1839, but that's a myth that's been thoroughly debunked. Cartwright was a teammate of Adams on the Knickerbockers and served under Adams on the original rules committee. Cartwright is a member of the Hall of Fame but Goldberg-O'Maxfield says most of the accomplishments listed on his plaque can be attributed to Adams. "Both Marjorie and I agree that Alexander Cartwright deserves to remain in the Hall, but the fact that Doc isn't and that people don't really know who he is, is something that we would like to change," he says.

They've been somewhat successful in spreading the word about Adams' accomplishments. In 2014, he was selected as the "19th Century Overlooked Baseball Legend" by the Society for American Baseball Research (SABR). However, getting the attention of the Hall of Fame has proven more difficult.

Goldberg-O'Maxfield says baseball origin-myth zealotry has gotten in the way of facts in the case of Adams. "Unfortunately, the people who control the game, the people who are the fanatics, it's more of a religion and because both Doubleday and Cartwright are written in the bible, so to speak, anyone who says, 'Wait a second, there's this other guy you didn't talk about,'—no one wants to hear about him. It would be like bringing a third person into the Adam and Eve story."

As Major League Baseball begins spring training this month and kids across Connecticut and beyond dust off their gloves, few will realize the debt they owe Adams, and he'd probably be just fine with that. After retiring from baseball, he continued to make baseballs and play the game with his offspring. He also served as the first President of the Ridgefield Savings Bank and briefly as a member of the State House of Representatives. He never bragged about his contributions to baseball.

Marjorie says, "Doc said that his marriage was the crowning achievement of his life. Even in the family, his baseball accomplishments were all very nice but nobody considered it the most important thing. Education was always much more important to our family." | E.O. |

community

BY KATE HARTMAN

Attendees at Breast Cancer Alliance's 19th annual Benefit Luncheon and Fashion Show (from left): Massimo Caronna, Jack Mitchell, Lynne Scalo, Bob Mitchell, Natasha Caronna, Yonni Wattenmaker, Ji Eun Wax, Scott Mitchell, Sharon Phillips, Lisa Fischer, Andrew Mitchell-Namdar.

THE ORGANIZATION: Breast Cancer Alliance

THE STORY: With breast cancer afflicting about one in eight women, nearly everyone knows someone touched by the disease. Cancer, and breast cancer specifically, is a disease that brings out groups of people—friends, family and strangers alike—to support those affected and raise money for a cure.

The Greenwich-based charity, Breast Cancer Alliance, was borne out of six friends' desire to help one of their own, Mary Waterman, who was diagnosed with stage 4 breast cancer in 1996. The group of women decided to do something for their friend, and ultimately, for others.

"Our mission is to improve survival rates and quality of life with better prevention, detection and a cure," says current Breast Cancer Alliance Executive Director Yonni Wattenmaker.

As stylish ladies from Greenwich, fashion seemed the most appropriate focus for fundraising. The original group set out to host a fashion show where proceeds would be donated to support research. Unfortunately, Waterman passed away before the first event, but they knew she wouldn't want them to stop.

"They wanted to pursue the dream. There was certainly a need," says Wattenmaker. "We're celebrating nearly 20 years, and the nicest thing is that it started with five or six women around a kitchen table. It still has that feel."

This past November, the organization hosted their 19th Annual Benefit Luncheon & Fashion Show at the Hyatt Regency Greenwich. More than 900 supporters came to experience the event's two runway shows. A Survivors Celebration Fashion Show featured cancer survivors dressed in the autumn fashions of Richards of Greenwich, and was followed by a Brunello Cucinelli Fall 2014 Collection and Spring 2015 Collection preview.

"We [had] 12 or more survivors, men too, and we celebrated them and their stories. That's really what sets us apart," says Wattenmaker.

Breast Cancer Alliance raised $1.6 million this past year, $1.3 million was raised from the fashion show. Since its founding, the organization has raised $20 million, most of which is donated into three different sectors of support.

The first component is education, outreach grants and funding for hospitals; the organization especially has a longstanding partnership with Greenwich Hospital. The second portion goes to breast surgery fellowships, while the third and largest share goes to established and new project grants.

"We fund something called young investigator grants. It's a two-year grant to new researchers in the field who are on the cusp of something. We give them funding where a lot of other people wouldn't," says Wattanmaker.

Below: Among those teeing it up at last summer's golf outing were Tina Lundgren, Scott Shannon, Terry Lundgren and Stew Leonard. Bottom: Last April's Walk for Hope with BCA Executive Director Yonni Wattenmaker, Julie Genovese, Caroline Brecker and Nicole Ewing.

In 2015, a wide array of institutions and programs will be supported including: Greenwich Hospital, Griffin Hospital in Derby, and Hartford Hospital; breast cancer fellowships at institutions including Memorial Sloan-Kettering Cancer Center and Rutgers Cancer Institute of New Jersey; and young investigator grants at Columbia University Medical Center, State University of New York at Albany and University of Massachusetts Medical School.

In April, Breast Cancer Alliance will host its annual Walk for Hope, a community event to honor those living with cancer and the memory of those who have passed away.

For more information, visit *breastcanceralliance.org*.

If you have an organization with an event that you'd like us to consider for the Community page, please send the details to khartman@connecticutmag.com

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See more **Connecticut Home & Garden** trends in the April issue.

LUUUCY!!!

Step back into yesteryear with an amazing live tribute to the Queen of TV Comedy in "I Love Lucy" Live on March 5 at the Garde Arts Center in New London. In addition to featuring everyone's favorite redhead, her husband Ricky, and two best friends Fred and Ethel—the stage show lovingly recreates the beloved TV series, including all your favorite antics and jokes. Enjoy the Cuban beats of "The Ricky Riccardo Orchestra" as well as all the humor and charm that made "I Love Lucy" the greatest comedy in history.

"I LOVE LUCY" LIVE
MARCH 5 | GARDE ARTS CENTER, NEW LONDON
(860) 444-7373, gardearts.org

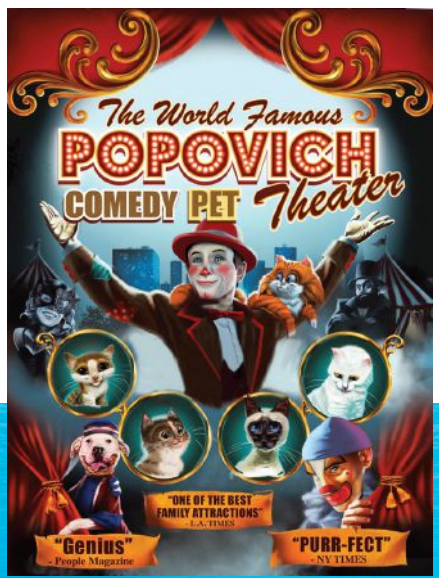
this month | the short list

STILL CURIOUS

On March 29, the Westport Country Playhouse Family Festivities Series presents the Theatreworks USA production ***Curious George,*** a new family-friendly musical based on the popular—and inquisitive—star of books, TV and movies. Recommended for grades pre-K to 3, expect all the fun and hijinks that comes with every Curious George adventure. *(203) 227-4177, westportplayhouse.org*

A PET PROJECT

The Jorgensen Center at UConn in Storrs will go to the dogs (and cats) when the **Popovich Comedy Pet Theater** returns on March 22 at 2 p.m. The cast of amazing animals have all been rescued from animal shelters and transformed into performing pets! *(860) 486-4226, jorgensen.uconn.edu.*


The World Famous
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COMEDY PET Theater
"ONE OF THE BEST FAMILY ATTRACTIONS" - L.A. TIMES
"Genius" - People Magazine
"PURR-FECT" - NY TIMES

SIGN HERE

The Mattatuck Museum in Waterbuy has dipped into its archives for **Signature Moments: Historic Letters and Documents,** an exhibition featuring historic signatures including letters from Benjamin Franklin, George Washington, P.T. Barnum, J. Edgar Hoover and Alexander Calder. The exhibition opens March 22. *(203) 753-0381, mattatuckmuseum.org.*

LATINO FEST

Latino Expo, the Northeast's biggest festival of Hispanic culture, business and entertainment returns to the Connecticut Convention Center in Hartford for its 15th edition on March 7 and 8. More than 40 different performances are scheduled in addition to dozens of vendors and other activities. *latinoexpoinfo.com.*

BANG BANG

You'll have "one less problem" when pop princess **Ariana Grande** stops at the Mohegan Sun Arena on March 14 to perform her biggest Top 40 hits. Special guests include Rixton and Cashmere Cat. *(888) 226-7711, mohegansun.com.*

MICHAEL LOCCISANO/GETTY IMAGES FOR IHEARTMEDIA

MELTING MYSTERY

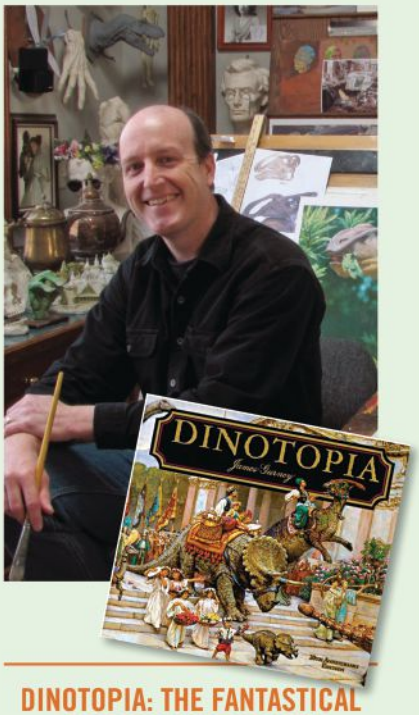
On March 19 at the Yale Peabody Museum of Natural History, author Todd McLeish presents **"Narwhals: Arctic Whales in a Melting World,"** a multimedia presentation chronicling his studies of the elusive creature and the challenges it faces for survival. *(203) 325-4466, peabody.yale.edu.*

ANDREAS MEYER/GETTY IMAGES/HEMERA

See March 2015 calendar listings at connecticutmag.com/calendar

Best known for *The New York Times* bestselling fantasy series *Dinotopia*—a utopian island where humans and dinosaurs coexist—artist and author **James Gurney** created a fantastical world rendered in realistic detail for readers. He published the first novel, *Dinotopia: A Land Apart from Time,* in 1992 and followed it with three more installments. He also invited other artists to explore the world, creating their own stories with their own characters.

Gurney's original *Dinotopia* oil paintings will be on display at the Stamford Museum through May 25, and he will work with aspiring artists in a fantasy drawing workshop, "How to Paint What Doesn't Exist" on March 1.



DINOTOPIA: THE FANTASTICAL ART OF JAMES GURNEY
THROUGH MAY 25

FANTASY DRAWING WORKSHOP WITH JAMES GURNEY
MARCH 1 | 1 PM *(registration required)*
STAMFORD MUSEUM & NATURE CENTER
(203) 322-1646, stamfordmuseum.org

When did you become interested in art?

I loved to draw since I was about seven years old. My favorite thing to draw was our family's dogs. My two artistic heroes were Norman Rockwell and M.C. Escher. After eighth grade, I realized they did a lot of preliminary work before they arrived at their famous designs. I would ride my bicycle to the library and check out every book I could about art and illustration to learn the secrets of this mysterious process.

How did you develop your signature style?

Our family had a set of the old adventure classics by Robert Louis Stevenson and Jules Verne, books like *Treasure Island* and *Twenty Thousand Leagues Under the Sea.* Once in a while my dad would read from them and I would look forward to each of the glorious illustrations by N.C. Wyeth. I think it was those Golden Age illustrators who got me interested in realistic images of fantastic subjects. I like to call it "imaginative realism," but it's really what artists have always done through history, portraying scenes from myth, literature and the Bible. Basically what I'm trying to do in my studio work is create realistic images of scenes that could never be photographed.

Where did the idea for *Dinotopia* come from?

I was hired by my dream client, National Geographic. They sent me on assignment to Jerusalem, Athens and Rome to reconstruct ancient civilizations. I spent time with Rick Bronson, an archaeologist who was just like Indiana Jones. Sitting around the campfire at night, Dr. Bronson and I would talk about dreams of discovering a lost city like Machu Picchu or Troy. I realized that I could always make a painting of such a lost city. I drew a map of an unknown island and came up with the idea of a Victorian explorer who discovers this island and reports about it in his journal. I combined those interests with my love of Jules Verne and came up with a series of lost world panoramas. The idea was to reimagine dinosaurs not as monsters or dull sluggards in the swamp, but as dynamic, warm-blooded creatures that had more in common with birds than with reptiles.

What will be included in the exhibit?

The exhibition brings together over 50 original oil paintings from three of the four *Dinotopia* books that I've written and illustrated. The exhibit will also include examples of reference sketches and models from my studio. The curators will also bring out some dinosaur fossils from the Stamford collection with some of Connecticut's famous footprint fossils. The real dinosaur fossils will complement the fantasy paintings and illuminate the science behind the art. One of the paintings I'm most excited to share is "Dinosaur Parade." It was one of the first major paintings of *Dinotopia,* and the one that appears on the cover of the book.

What will artists learn at your workshop?

I've given similar workshops before, but not quite like this one. I'll give a brief presentation showing how I use a lot of these methods in my sketchbooks, and I'm excited to give everyone some hands-on time. Everyone will get a chance to try out the watercolor pencils as they draw dinosaur models and still life objects. I encourage people of intermediate and advanced levels to sign up, whether they primarily draw what they see or what they imagine.

What's your favorite dinosaur?

I often say Stegosaurus because it's the most unlikely looking dinosaur. It's got a shape that no fantasy artist would ever think of. I also like Mei long, a dinosaur that was found fossilized in a sleeping position, and Microraptor, the four-winged flying dinosaur. | K.H. |

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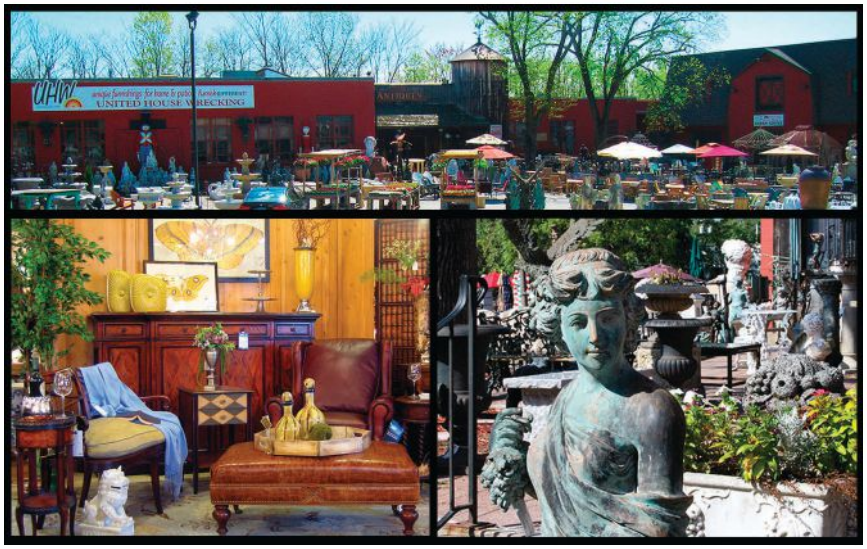

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Maple Festivals

With the majority of winter behind us and spring on the horizon—the 20th of this month marks its official start—the sap is beginning to run and maple sugaring season is upon us. To celebrate that, there are a number of festivals happening all across the state, great opportunities to experience the syrup-making process

Maple Festival, Plymouth green
March 7, 10 a.m.-1 p.m.

Visitors can participate in the fun by using an old-fashioned drill to help tap maple trees, sample maple-infused treats and join in an historical scavenger hunt, plus there's live acoustic music, family-friendly activities and more. *(860) 921-6118*

Maple Sugar Festival Weekend, Stamford Museum & Nature Center
March 7-8, 11 a.m.-3 p.m.

The little red sugarhouse of Heckscher Farm will be busy with demonstrations of how sap is turned into maple syrup. Visitors will also be able to make maple-themed crafts, participate in a scavenger hunt or get their faces painted. Plus, there is a teen chefs challenge and a pancake brunch on Sunday. *(203) 322-1646, stamfordmuseum.org*

Maple Sugaring Festival, The Institute for American Indian Studies, Washington
March 7, 11 a.m.-3 p.m.

Learn how Native Americans made maple syrup and its importance to their culture, plus enjoy pancakes and other family-friendly activities. *(860) 868-0518, iaismuseum.org*

Maple Sugar Madness, Welles Shipman Ward House, South Glastonbury
March 8, 1-4 p.m.

Sample syrup made from last year's sap, watch pancakes be prepared over an open fire hearth and tour the 18th-century property, which also includes a tobacco shed and a collection of antique vehicles. *(860) 633-6890, hsgct.org*

Maple Festival, Hebron
March 14-15, 10 a.m.-4 p.m.

The 25th annual festival features a town-wide celebration with self-guided tours of an operating sugar house, a pancake breakfast and other food offerings in addition to a dogsled exhibition, silent auction, ice cream-eating contest, scavenger hunt, letterboxing and more. *hebronmaplefest.com* | R.B. |

MAGONE/ISTOCK/THINKSTOCK

Jewish Film Fest

COURTESY: MANDELL JCC HARTFORD JEWISH FILM FESTIVAL

Sophie Tucker, Theodore Bikel, Nancy Spielberg, Kara Sundlun and Darko Tresnjak are some of the big names on screen and in person that will light up the Mandell JCC's 19th Annual **Hartford Jewish Film Festival** March 12 to 22. Daring Israeli flyboys and soldier girls, prime ministers and pastrami kings, heroes, homeruns and heartthrobs star in 19 films from 10 countries being shown in seven venues during Connecticut's 10 day celebration of Jewish culture and identity. Films range from riveting dramas and powerful documentaries to coming-of-age sagas, romantic comedies and shorts—and all are New England, Connecticut or Hartford premieres.

Live music, foodie events and programs with visiting filmmakers, authors and performers add to the lineup. Throughout the festival, a series of original short films, "Through a Centennial Lens," will be screened to celebrate the Mandell JCC's 100th birthday.

Opening Night at Hartford's new Infinity Music Hall & Bistro brings back Sophie Tucker, the city's most famous daughter and "Last of the Red Hot Mamas" in the Connecticut premiere of *The Outrageous Sophie Tucker*. Hartt School senior and winner of Hartford's Next Sophie Tucker competition, Colleen Welsh, will perform a live cabaret, accompanied by The Hartt School's Paul Feyer, with filmmakers Susan and Lloyd Ecker in attendance.

The snapshot of Jewish life continues with films about history, heroes and the Holocaust—and much more.

Closing Night celebrates the daring North American and Canadian volunteer pilots from Israel's 1948 War of Independence in the state premiere of *Above and Beyond—The Birth of the Israeli Air Force*. In *Berlin Calling*, an ex-punk chick uncovers her father's dark days in World War II Germany. A father-daughter story narrated by and starring WFSB-TV anchor Kara Sundlun reveals the heroic 1943 escape of the late Rhode Island Governor Bruce Sundlun in *Above and Beyond—Bruce Sundlun's Incredible WWII Journey*.

(860) 231-6316, hjff.org | D.P.C. |

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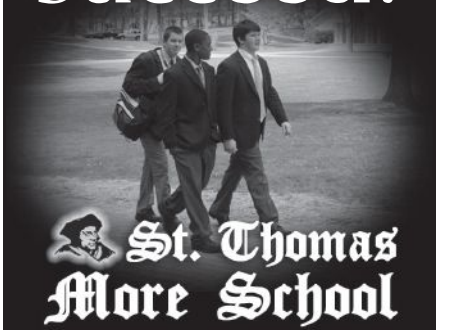

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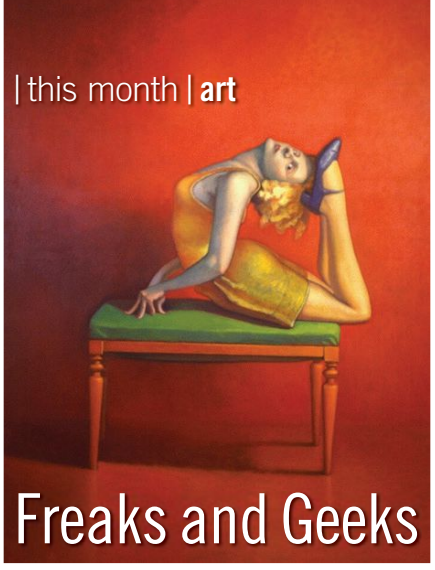

Freaks and Geeks

Questo è il uero ritratto di una Giouena Italiana, al presente di età di di-
cidotto Anni, la quale è stata Admirata da quatro teste Coronate, e da molti
Prencipi Sourani, et si è fatta Vedere al Publico quasi per tutta l'Europa, con
Ammiratione de tutti, e parla Italiana, Spagnola, Francese, et Inglese.

left: From *Side Show*, David Carbone's " A Contortionist in Red."
above: *Teratology* offers works like "Questo è il uero ritratto di una giouena italiana…" [Woman with Elephantiasis], artist unknown.

At any time of year, and in any weather, one of the best cultural/lifestyle experiences involves visiting Yale University's world-class art museums and also immersing oneself in shopping and fine dining in the Chapel Street district they call home.

So it's wonderful juxtaposition to step right up and see ***Side Show*** at the Yale School of Art (YSA), and a companion show at the Cushing/Whitney Medical Library at Yale entitled ***Teratology: The Science and History of Human Monstrosity***, which comes with a concurrent installation, ***Prodigies and Marvels***.

The YSA's gallery at 32 Edgewood Avenue is a hidden gem—a short walk from museum row—where, as YSA Dean Robert Storr explains, guest curators for each show have wide latitude, resulting in exhibits you might not see elsewhere.

Side Show, with more than 50 works by 29 artists, including Diane Arbus, Otto Dix and John Waters, chronicles aspects of the "believe it or not" world in which the display of the abnormal and bizarre is the focus. The show includes original sideshow banners, props, promotional cards, photographs, historical ephemera and works of art inspired by circus and carnival culture

Side Show comes from the imagination of Lisa Kereszi, the noted photographer and director of undergraduate studies in art at the YSA, who said in giving a tour of the exhibition that while the traditional sideshow has waned, the cultural form has been reinterpreted for mass audiences in reality TV shows.

"They were a fad of popular entertainment for the masses looking to forget their worries and cares and fears and problems," Kereszi says in her curator's statement. "They were not unlike the proliferation of reality television today, the Honey Boo-Boos and the various 'Housewives,' or the afternoon talk shows of the eighties and nineties, like Sally Jesse and Geraldo."

While some works in the exhibition celebrate the offbeat, taboo world of the sideshow, others explore issues ranging from racism to misogyny to politics to a society obsessed with superficial values, as well as the attitude toward those with disabilities.

"The sideshow celebrates the human spirit's ability to overcome any and all challenges, and the acts performed there proved that nothing is impossible," performer and collector Todd Robbins, said in Yale press material, which explains, "Traditionally, a sideshow was a secondary production associated with a mainstream carnival or circus, offering spectacles in a makeshift tent. The popular '10-in-1' format included 10 acts in one show for one ticket. The sideshows would feature people born with physical oddities, such as bearded women or conjoined twins; death-defying acts such as sword-swallowing or fire-breathing; and exotic animals."

Side Show remains on view through March 20. *Teratology: The Science and History of Human Monstrosity* is on view through May 15 at the medical library.

"From early modern marvels to sideshow performers, the abnormal body has provoked wonder and fascination, even as it has inspired the scientific study of monsters," Yale says of the show. "This exhibit explores the history of the science of human monstrosity, from early modern accounts of human-animal hybrids and prodigies to present-day explorations of birth defects. On view are more than 30 books, prints, and broadsides that trace the different approaches to human monstrosity since the 15th century, demonstrating the various ways in which monsters have been described, explained, classified, and displayed to an interested public."

Prodigies and Marvels focuses on individuals who evoked a sense of wonder and were well known to contemporary audiences through the dissemination of inexpensive broadsides and prints. A selection of approximately 16 works from the library's extensive, and seldom seen, collection on this subject introduces a few of these individuals from the 16th through the early 19th centuries.

art.yale.edu/32EdgewoodAveGallery
library.medicine.yale.edu

| D.P.C. |

LEFT: PHOTO BY DAVID CARBONE; RIGHT CUSHING/WHITNEY MEDICAL LIBRARY, YALE UNIVERSITY

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Savor Events: The Grand Tasting and the Savor in Style Charity Gala

Savor, A celebration of Wine, Food & Spirits has two main events, The Grand Tasting and the Savor in Style Charity Gala.

The Grand Tasting is divided into two sessions. The first is from 7 to 10:30 p.m. on Friday, April 10, and the second is from noon to 4 p.m. on Saturday, April 11.

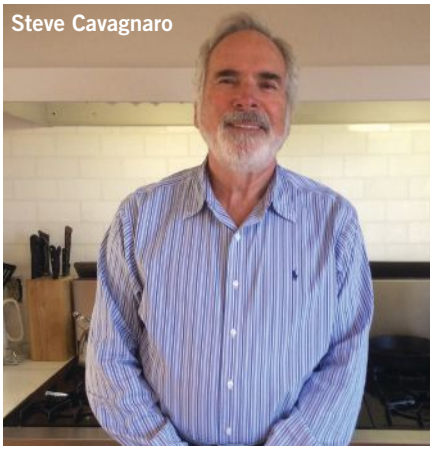
Both feature an extraordinary selection of domestic and international wine, as well as some of the world's finest craft beers, high caliber spirits and artisanal food offerings. Participating restaurants include ON20, Millwright's, Barcelona and Bricco. Be entertained and educated as you watch Robert Irvine, Mary Ann Esposito and other celebrity chefs on the Savor Kitchen Demonstration Stage. Purchase one of their inspiring cookbooks, have it personally autographed and take advantage of a great up-close photo opportunity!

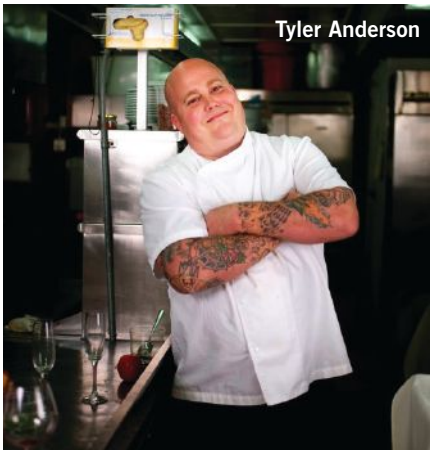
Grand Tasting tickets are $110 in advance and $125 at the door.

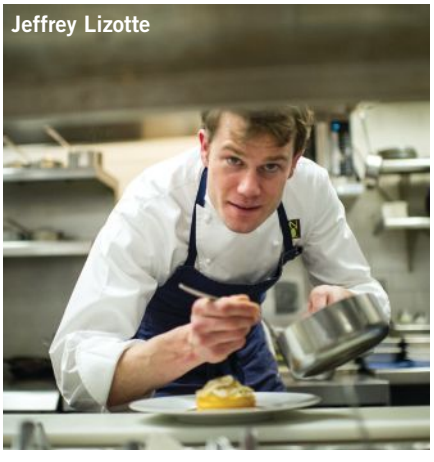
The Savor in Style Charity Gala takes place April 11, with a Chandon Sparkling Reception from 7:30 to 8:00 p.m., and dining and dessert from 8 to 11 p.m., and is hosted by celebrity chef Robert Irvine. Some of the nation's top culinary legends—including Irvine, Ming Tsai and Mary Ann Esposito—will be joined by some of the most talented chefs in Connecticut, including Tyler Anderson, Billy Grant, and Jeffrey Lizotte. Every dish the chefs serve will be paired with an exceptional wine or other luscious libation. Tickets are $150 in advance and $165 at the door.

A portion of the proceeds will be donated to the newly created **Robert Irvine Foundation,** a not-for-profit organization that honors the men and women serving in the U.S. Armed Forces. "Our mission is to support individuals and organizations committed to enriching the lives of our military personnel (active, retired and veterans) and their families. …" says the Irvine Foundation's website.

The Connecticut Chefs







There's little doubt that lovers of fine food and wine will be drawn to the marquee events of Savor, A celebration of Wine, Food & Spirits—The Grand Tasting and the Savor in Style Charity Gala—by the top chefs with renowned names like **Robert Irvine, Mary Ann Esposito** and **Michael Schlow.**

Why wouldn't they? Irvine has been executive chef of Trump's Taj Mahal and head chef for the 2006 Academy Awards, and stars on Food Network's "Restaurant: Impossible." Esposito is the creator and host of the PBS series "Ciao Italia with Mary Ann Esposito," marking the longest-running cooking series in TV history, and Schlow, who has appeared on Bravo's "Top Chef Masters," has also been named Best Chef in New England by the James Beard Foundation.

When they cook—and whatever they make—gourmets swoon.

But the best thing about Savor, taking place April 10 and 11 at the Connecticut Convention Center in Hartford with Foxwoods Resort Casino as the presenting sponsor, is that it will highlight the terrific talents of top-tier chefs who live and work right here in Connecticut. (All the chefs mentioned are participating in both The Grand Tasting and the Savor in Style Charity Gala.)

Chefs like **Chris Sheehan of Max Downtown, Billy Grant of Grants Restaurant and Restaurant Bricco,** both in West Hartford, and **Bricco Trattoria** in Glastonbury, **Ryan Jones of the mill at 2t** in Simsbury, and **Scott Miller of Max Catering & Events** cook at the highest possible level, and have earned top accolades and reviews. When Miller was at the helm of Max's Oyster Bar, for example, the West Hartford seafood hotspot was named best restaurant in the state and Miller was honored as the best chef in Connecticut.

We reached out to a quartet of Connecticut chefs talented enough for national-profile status and tempted them to preview some of the dishes they'll be presenting at Savor.

Prasad Chirnomula, an artist in the kitchen at his four Thali restaurants, and his Oaxaca Kitchen Mexican restaurant in New Haven, has been called "the most exciting Indian chef in the United States" and has earned an "Excellent" from *The New York Times*.

"One thing I like is they're really focusing on the local chefs," Chirnomula says of Savor. "It's a great honor to be with these people. I always love [working with] other chefs. Any time I see great chefs are together, I say, 'I'm in.'"

"I always love doing seafood," he says in explaining that Savor guests will get to taste a butter-pepper-garlic crab dish featuring an infusion of the butter of a Savor sponsor, Vermont Creamery.

"In addition to that I might do another fish, a good bass or a good halibut, depending on the market that day." It will be tikki-style, meaning like a croquet with some kind of pastry base. "It's kind of melt-in-your-mouth fish."

His third dish will likely be vegetarian, something that "fuses" the Indian and Mexican in him and features cilantro, onions, tomato and guacamole, likely a key lime guacamole.

Steve Cavagnaro, the owner and executive chef of Cavey's French and Italian restaurants in Manchester—given the highest rating in Connecticut from the Zagat Restaurant Guide—confesses that he initially thought Savor was taking place Easter weekend.

The misperception was fortunate in the sense that it inspired a terrific fresh-season dish for the Friday night Grand Tasting: calamari ceviche with an organic carrot gazpacho. For Saturday's Grand Tasting he's planning a pasta course that's also a tribute to his grandmother—homemade ravioli with meat, spinach, basil and rosemary in a brown butter broth with the essence of porcini mushrooms.

At the Savor in Style Charity Gala he'll be switching to French cuisine and offering a Merguez sausage dish with Moroccan cous cous, and a Valhrona chocolate bouchon as a dessert treat.

While **Tyler Anderson** was at The Dining Room at The Ritz Carlton, Chicago, the restaurant was awarded the highest Zagat rating in America. Connecticut gourmets remember his stewardship of the kitchen at The Copper Beech Inn and then his ascension to opening his own restaurant, the instantly acclaimed Millwright's in Simsbury. In 2014 the James Beard Foundation named one of Anderson's dishes "one of the 10 best things they ate in 2013."

Doubtless some of the best dishes at Savor will come from Anderson, who's planning a smoked farro risotto with wild mushrooms and chicken cracklings, spring vegetarian gazpacho and his own take on a cannoli with quark, a creamy tart cheese.

Anderson says he's excited to have a food and wine event "of this magnitude" in Hartford.

ON20 Executive Chef **Jeffrey Lizotte** has worked under Eric Ripert at the three-star Michelin Le Bernardin, as sous chef at La Tupina, the famous bistro in Bordeaux, France, and at La Bastide St. Antoine, a two-star Michelin Restaurant in Grasse, France. *Connecticut Magazine* named him the state's Best New Chef in 2013.

"I'm thrilled to be part of it," Lizotte says of Savor. For the Grand Tasting he's planning to present a Swiss chard dumpling with a sweet potato fondue and candied walnuts, a vegetarian dish he calls "super, super delicious." Joining that will be a turducken pâté on rye bread—or turkey, chicken and duck, "all those beautiful things," turned into a pâté.

A potato-and-goat-cheese roulade with smoked salmon caviar is Lizotte's Charity Gala dish.

And those are just a very few of the delicious dishes to be featured at Savor by the best chefs in Connecticut, who are among the best chefs in the nation.

SAVOR

A celebration of Wine, Food & Spirits

Presented by

FOXWOODS RESORT ✦ CASINO

Friday, April 10th & Saturday, April 11th • Connecticut Convention Center

Tyler Anderson

Edward Allen

Robert Irvine, *Host Chef*

Chris Torla

Ming Tsai

Steve Cavagnaro

Prasad Chirnomula

Michael Schlow

Chris Sheehan

Gemma Cole

Mary Ann Esposito

Billy Grant

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Dale Miller

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A portion of Savor's proceeds benefit:

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For tickets and more event information, visit savorct.com

Craft Beer

Savor, A celebration of Wine, Food & Spirits, will be a paradise for fine wine lovers—and it's also a must-attend for aficionados of craft beer. Craft beer tastings will be showcased in a pub-like atmosphere throughout the Savor galleries.

The roster of fine breweries that are participating includes Sam Adams, Latis and Chimay—pouring their beers and ales designed for connoisseurs—and Connecticut's very vibrant brewing scene will be represented by Overshores Brewing Company of East Haven, which declares on its website, "We love Belgian beer. We love strong beers. We like funky beers."

Here's an example: Overshores' Tripel Brun "combines Caramel and Munich malts with our Belgian base malt and Belgian yeast to create an amber 1.090 Tripel that is as malty and smooth as it is strong. Our award-winning flagship beer that is establishing Overshores as a respected brewer of fine Belgian ales. Pair with strong cheese, cured meats, spicy mustard, grilled tomato, lamb, steak, lobster, duck."

Angry Orchard Hard Cider will also be on hand at Savor, and then there's also The Traveler Beer Company of Vermont, which will be offering its Shandys. Travelers explains online: "The shandy tradition dates back to the 17th century and is typically beer mixed with a citrus-flavored soda or carbonated lemonade, ginger beer, ginger ale or cider. Our flagship, The Curious Traveler is a fresh, bold year-round, craft-brewed, all-malt wheat ale infused with real lemons and limes."

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CONNECTICUT MAGAZINE

Foxwoods & Fine Food

Foxwoods Resort Casino CEO Felix Rappaport said in December that the world's largest casino is proud to be the presenting sponsor of Savor, an event that is giving back to military families.

Foxwoods Resort Casino is one of the premier entertainment destinations in the Northeast—and as part of that it's also a fine dining destination, with restaurants that include the lofty Paragon, the Italian hotspot Al Dente, Michael Schlow's Alta Strada and David Burke Prime among them.

Chefs from Foxwoods will also be bringing their talents to Savor, including Edward Allen, Executive Chef at Foxwoods Resort Casino, and Executive Pastry Chef Franck Iglesias. It's a sure bet their dishes will be delicious—just like dining at any of Foxwoods restaurants is also a sure bet. For more, visit Foxwoods.com.

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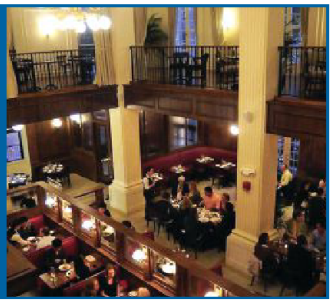

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Exhibitors: Come visit these vendors at the Savor Grand Tasting.

Exhibitor list is accurate as of press time and is subject to change. Visit savorct.com for the most current exhibitor and event information.

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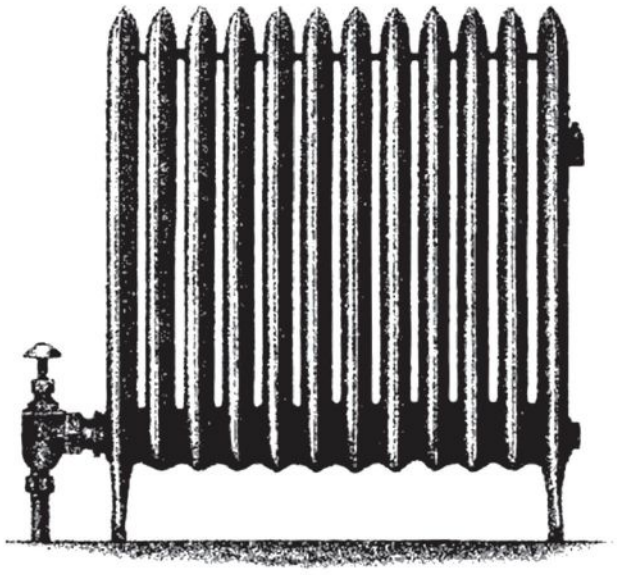

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CAN THE CONNECTICUT BREWING INDUSTRY CONTINUE ITS SUCCESS?

Craft beer currently is all the rage in Connecticut, with new breweries springing up across the state. But is there a point where our mugs runneth over?

BY ERIK OFGANG

The lawyer from Hyderabad, India, was incensed.

"This is nothing but insult to the Indians, nothing but insult to the Indian constitution," Sunkari Janardhan Goud told NewsX, an Indian news site. And the "insult" would not stand—in January 2015 he filed a private petition on the matter.

The subject of the petition and Goud's ire: Connecticut beer. Actually, one Connecticut beer in particular, Gandhi-Bot, an uber popular double IPA made by Woodbridge-based New England Brewing Co.

Goud and others on both sides of the Atlantic felt the beer and its label, which depicts a robotic Mahatma Gandhi, was disrespectful to the late Indian political leader who did not drink alcohol. Goud's petition and the ensuing controversy over the beer's name sparked international news coverage, hundreds of articles and even a joke from late night TV host Conan O'Brien. It also led New England Brewing Co. to announce in late January that the name of the beer would be changed.

This "beer-gate" episode is an odd example of what many local beer lovers already know. Connecticut—once seen as a latecomer to the craft beer party—has begun to flex its brewing muscles in a major way.

"I started writing about the Connecticut beer scene in 1994 and there were just a few breweries here then," says Gregg Glaser, editor-in-chief of *Yankee Brew News* and editor and publisher of *Modern Distillery Age*. A few years back, Glaser recalls, "Other states seemed to be adding more and more breweries and Connecticut wasn't. But that's changed now."

The number of breweries in Connecticut has grown from just a handful to close to 30 currently. Specialty beers from breweries like New England Brewing Co., Beer'd Brewing Co. in Stonington and others are sought after like rock concert tickets or new Apple products.

"Craft is rising, there's no two ways about it," says Margaux Gingras, director of corporate strategy for G&G Beverage. "The younger generation wants something new. They want new electronics all the time, they want the latest car and they want the latest beer as well."

In repurposed factories and inside industrial warehouses usually located in the "bad," or at the very least, less scenic portions of towns, Connecticut breweries are launching a revolution of sorts, liberating bar taps and liquor store shelves across the state from the longtime yoke of big beer. The success of these breweries has also had a ripple effect, bolstering the burgeoning business of Connecticut beer bars and drawing tourism.

"The brewing scene in Connecticut is exploding right now," says Randy Fiveash, director of Connecticut's Office of Tourism. "Since the launch of the Connecticut Beer Trail in 2011, we've seen growing interest from residents and visitors to experience our revolutionary trail, especially with the increasing popularity of culinary-focused travel, since so many travelers are driven by their stomachs."

Fiveash adds that the Connecticut Beer Trail is one of the most popular pages on CTvisit.com, attracting more than 30,000 visits annually. Fiveash expects that number to grow and for the beer trail to continue to be an economic driver much like the state's long-established wine trail.

The success of these breweries has also led to constant, almost weekly beer festivals and events. A little over a year ago Kevin Mardorf, a New Canaan Internet marketer, founded CTBeer.com, a site dedicated to all things Connecticut beer, and beerfests.com, which provides information about beer festivals occurring across the country. Mardorf has noticed increasingly big crowds at festivals. "Some of these events are seeing a tripling in their attendance," he says. One of those festivals, the ShakesBeer festival in Stratford, saw ticket sales jump from a few hundred when it started to more than 1,400 last August.

Connecticut bars have also witnessed a consumer shift toward beer made in the state. "The amount of local beer that's available to us versus twelve-and-a-half years ago is dramatically higher, and it's great beer at that," says Christian Burns, owner of Skal Restaurant Group, which operates four of Connecticut's most celebrated beer bars—The Cask Republic in Stamford and New Haven and the Ginger Man in South Norwalk and Greenwich.

And it's not just beer bars that are getting in on the action. Sports bars and places that don't specialize in beer have begun to carry local brands. "Even restaurants with four or five handles might have as many as two or three local beers on tap," Burns says.

Connecticut breweries are not enjoying this success all alone. According to the Brewer's Association, the number of craft breweries in the United States recently passed the 3,200 mark, the highest total since the 1800s, and in 2014, new breweries opened at an average rate of 1.5 per day.

Collectively, the craft industry has even cut into big brand beer sales. As the *Wall Street Journal* noted last November, "Budweiser has gone from being one of four beers on draft a decade ago to being one of 10 options today, distributors estimate. Many bars don't offer it at all." Even so, Budweiser is still one of the companies that dominates U.S. beer sales, but in a telling sign of just how far the craft beer has come, one of Budweiser's Super Bowl ads took aim at the craft beer movement, mocking those who "fussed" over their beer.

Craft beer, once a counterculture pursuit, has become mainstream, as likely to be ordered by bearded hipsters as jersey-wearing sports jocks of both sexes. And the industry here in Connecticut continues to grow at a dizzying—some say dangerous—rate.

Steady Habits Brewing Co. in Haddam opened this year and five more— Kent Falls Brewing Co., Stony Creek Brewery, No Worries Brewing Co., Outer Light Brewing Co. and Veracious Brewing—are hoping to open soon. In sideways logic worthy of Yogi Berra, it's this rapid success that some brewing industry observers worry could be the downfall of Connecticut beer. For the first time people are asking a question that just a few years ago would have seemed laughable: Will Connecticut soon have too many breweries?

For 17 years, Willimantic Brewing Co. has been serving microbrews from a bar and restaurant in a converted historic 1909 U.S. Post Office building. David Wollner, the brewpub's owner, is the vice president of Connecticut Brewer's Guild and viewed as one of the elder statesman of Connecticut beer. He doesn't believe breweries here have oversaturated the market just yet and points out that we're still behind places like San Fran-

cisco, which has more than 100 breweries. "We equate it to the number of pizza places you have in a town, you can have a dozen in a small town and each one of them does business," he says.

Despite his optimism, Wollner isn't viewing the world through rose-colored pint glasses and acknowledges the current craft market presents challenges.

Willimantic beer is only available at the brewpub. Wollner is considering bottling or canning some of his beer, but knows getting an audience for his product is not a given. "There are so many IPAs out on the market, why is mine going to be better than anyone else's? I'd like to believe it will be," he says, but he knows convincing consumers could be difficult. In addition, just getting his product on a shelf is a tall order. "The package stores only have limited space, the grocery stores only have limited space and there's so many brands competing for that shelf space," he says.

Across the state, that shelf space—along with bar tap lines—has become increasingly valuable real estate. Byron Turner, founder of ctbeertrail.net, has launched #TwoCTTaps, a social media campaign that encourages local bars and restaurants to devote two lines exclusively to Connecticut brews.

"There's a lot of great beer in Connecticut, but there's a lot of great beer elsewhere too," Turner says. "Unfortunately, there's only so many taps and so much cooler space available. We're just asking bars and other venues to take a chance and offer a few local beers alongside those more widely distributed brews."

Turner believes that for breweries producing quality products, there are all sorts of opportunities. "I think there's plenty of room for successful breweries here, but there are also many definitions of success," he says. "For some, owning a nano-brewery and developing a small following in their hometown is a victory, to others running a medium-sized craft brewery with an active taproom is success. Not everyone will grow into a regional brewery, and I think that's okay."

The question of whether Connecticut breweries can keep growing at this rate would likely not have been asked at all if it weren't for Two Roads Brewing Co. in Stratford, which opened in late 2012 and, in the process, literally changed the rule book for Connecticut breweries.

It's early afternoon at Two Roads Brewing Co., and Brad Hittle is talking beer. We're inside the brewery's taproom, which overlooks a cavernous canyon of giant silver fermenting tanks and other brewing equipment. Hittle founded the company along with brewing guru Phil Markowski and several other partners, who were clearly thinking big.

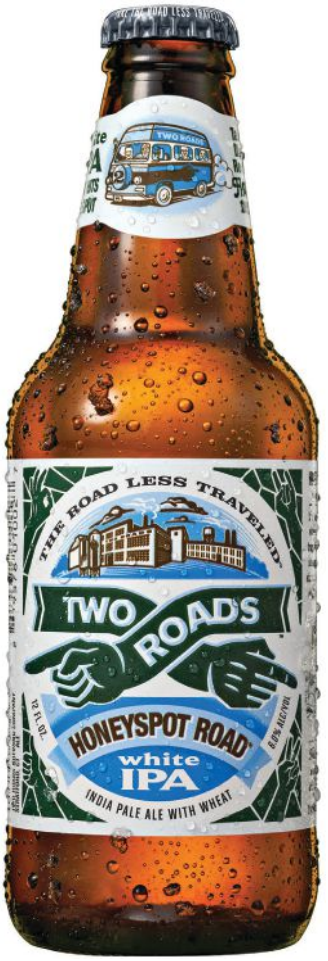
Today, Hittle is talking big—explaining where he thinks the giants of the industry went wrong. "Big brewer attempts at craft with brands like Shocktop and Blue Moon are encouraging their once ultra-loyal drinkers to commit 'brand treason,'" he says. "The never-before attempted act of trying a new beer suddenly unshackles them, enabling them to go forth and try other, even more interesting craft options."

But when it comes to the Connecticut market, the biggest mistake the established beer brands made might have been letting Hittle switch sides. A former marketing executive for Rolling Rock and the chief marketing officer for Pabst, where he was in charge of brands like PBR, Lone Star and Primo, Hittle had long dreamed of opening his own brewery with friends. When he finally opened that brewery, he helped change the face of Connecticut brewing in the process.

Prior to 2012, breweries in Connecticut could not sell product directly to consumers in any form and could only sell tickets for tours that could include a tasting; only brewpub licensees could sell by the pint or out the door. That legal situation prevented brewery taprooms, like the one at Two Roads, which seats 250 people, from being viable moneymakers in their own right.

Prior to opening Two Roads, Hittle, along with other company representatives, and some local politicians approached the legislature with proposed legislation that would allow breweries to sell pints, growlers and packaged beer to go. Ultimately, that legislation was passed.

Suddenly, the business model for Connecticut breweries became a whole lot more viable. Now, nano-breweries could earn decent profits selling to customers in taprooms while bigger breweries like Two Roads had a reliable moneymaker and, perhaps more importantly, a fun destination that served as a one of the most effective marketing tools a business owner could hope for.



Two Roads produced 70,000 barrels of beer last year, 16,800 of which was Two Roads beer while the rest went to other brewers. Hittle hopes to keep expanding those numbers and is optimistic about the prospects for him and other Connecticut breweries. The numbers seem to back that optimism.

About 200 million barrels of beer are sold in the U.S. each year, with mainstream beer representing about 70 percent of those sales. But big beer has been losing market share by about 2 percent annually, and it is within those percentage points that Hittle sees a lot of room for craft beer growth. "Some is going to wine and spirits, but about 2 to 3 million barrels of beer per year is crumbling off the monolith," he says.

Connecticut liquor distributors are also seeing an increase in demand for craft beer that doesn't show any signs of slowing. Adam Read is director of craft development at Rogo Distributors, a liquor distributor based in East Hartford. He is also a brewer who has worked for Magic Hat Brewing Co. and at The Cambridge House in Granby. He sees a bright future for the Connecticut brewing industry. "I don't think we're anywhere close to being saturated yet," he says. "It's an exciting time in the state and the industry as a whole."

In other words, don't expect the Gandhi-Bot name controversy to be the last headline generated by Connecticut beer.

CONNECTICUT HOME

SMART AND SENSATIONAL

© JIM FIORA STUDIO

Two stunning Connecticut construction projects—
one renovation, one new build.

BO CROCKETT

By KATE HARTMAN

Between historic properties that have been meticulously cared for and new constructions with all the best amenities, Connecticut is full of beautiful homes. This month, we're casting a light on two impressive properties—one from each of the aforementioned categories. The first is a surprising remodel in Darien that tackled nearly ever design challenge in the book and resulted in a perfect family abode, while the second is a new build that harkens back to the property's former function as a train depot in Washington.

Coastal Remodel—Darien, Steven Mueller Architects, LLC

Every home has design challenges and a remodel typically casts those in a harsh light. For one Darien family, their turn-of-the-century home on Five Mile River Road had more than just one obstacle. A number of haphazard additions over the years confused the architectural design and stunted the natural flow of the residence, forcing the family to pass through each room to navigate the home.

Devon and Mike Pastor had been living in their coastal-themed home for eight years before finally remodeling it to suit their family. The intention to redesign had been there from the very beginning, but life got in the way as it usually does; at one point they considered selling because they knew how much work would be involved to make the house functional.

"We didn't think we were up for the project, but we decided we were and now we're so thrilled that we did it," says Devon.

The couple wanted a bright, airy home with large open spaces to accommodate their three children. To accomplish this they reached out to Steven Mueller of Steven Mueller Architects, LLC in Greenwich for his expertise, and he could see immediately that most things weren't working.

"There were three different sections [of the house]," says Mueller. "The circulation wasn't good. You had to walk through all of the rooms. None of that worked."

"Before, either you came in one entrance toward the kids' side of the house or the other main door which walked you into the front hall," explains Devon. "We couldn't stand that about the house. There was no front door, and that was very important to us."

Top: Newly designed backyard includes a beautiful garden and patio space.

Far right: Four white columns and an ornate balcony now provide the home with an elegant entrance.

© JIM FIORA STUDIO

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Above and left: Before and after photos of the renovation show the contemporary updates made, including a series of new bedrooms over the garage.

Below: The updated kitchen now opens on to the family room and features an island that doubles as a breakfast bar.

Opposite: The new central foyer allows plenty of light and better access to the rest of the house.

© JIM FIORA STUDIO

Mueller's solution was to give the home a central core, a foyer, to rotate around. The new entrance, flanked with pillars and grounded with wide slate steps, gives the home a grandeur it previously lacked. The front door opens onto a large, bright foyer that boasts white walls with wood and sea blue accents. It's everything the family wanted, and ties into the home's nautical feel, which was important to maintain.

"It unifies the whole house," Pastor says of the new foyer. "It makes it a very friendly, social house."

The layout was a challenge, but the bigger issue was the home's significant zoning nonconformities—something the Pastors weren't aware of when they purchased.

The original section of the home, which is over 90 years old, is located a mere 1.2 feet from the property line. Today, a yard setback of 15 feet is required on properties. The home also exceeded the allowable building coverage on the land. That meant Mueller's team couldn't touch the footprint of the house. There would be no blowing out walls to configure more useful additions. In fact, significant portions of the existing structure were removed to comply with coverage limits.

"We could not really touch anything in the nonconforming section of the site…We had to design around that as we could not

© JIM FIORA STUDIO

One of the goals of the renovation was to open up the floorplan, including the second entry (right), family room (below) and dining room (far right bottom).

Opposite top: The new master bedroom welcomes more natural light with a row of windows and skylights.

build in that area," says Mueller.

Difficult variances brought the project before the Darien Zoning Board of Appeals many times to ensure the home was up to every applicable code. The entire renovation took over a year, which was due in large part to dealings with the ZBA.

The design had to be thoughtful, making use of what already existed. To open the previously closed floor plan, Mueller opened the kitchen onto the living room, updating everything with modern appliances and light colors. The upstairs floor was also reconfigured to accommodate two additional bedrooms alongside the master bedroom.

"It's a taller more beautiful room," Pastor says of the master. "It's very light and airy."

Look at before and after photos of the home's exterior and the extent of the remodel is evident. While it does look like the same house from the outside, that's where the similarities end. Step inside and you'll be hard pressed to tell if you're in the same home, which is exactly how the owners feel about it.

"We all love it," says Pastor. "We can't believe it's the same house."

ALL PHOTOS, THIS SPREAD: © JIM FIORA STUDIO

TOP AND BOTTOM LEFT: BO CROCKETT

LISBETT WEDENDAHL

Left: From the road, the Depot House appears as two barns, evoking the property's agricultural past.

Below: Extraneous walls were eliminated, allowing the living room, dining room and kitchen to function as one space with clear sight lines and scenic views.

Bottom row: An original stone wall was preserved and surrounds the home's outdoor spaces, including a pool and deck.

LISBETT WEDENDAHL

BO CROCKETT

Depot House—Washington, Gray Organschi Architecture

When two architects come together to design a home for themselves, the results are guaranteed to be impressive. That was the case when Elizabeth Gray and Alan Organschi, partners at Gray Organschi Architecture in New Haven, decided to build a dream home for themselves and their children in Washington.

The couple had owned the property, which is situated along the Bantam River, for 15 years before deciding to build on it in 2012. At the time of purchase the land housed two small shacks. The pair believes the structures were put there to house residents displaced by a 1956 flood. The stone foundation of a much older building was also on the property—perhaps an ice house used to assist the milk train that used to run from Northwest Connecticut to New York City and stopped at a nearby depot. There was a lot of history attached to the property and the architects wanted to honor all of it in the design of their new weekend home.

"When we went to renovate, we knew we wanted to have a building relationship to an older agricultural past," says Gray. "It's still a contemporary house, but we came up with the idea of gable structures situated perpendicular to each other . . . [like] two barns at right angles with a connected space that is very glassy."

From the quiet country road, which is located just feet from the foundation as was typical with old New England agricultural service buildings, the home reads like a barn—something that was very important to both the family and the town's planning and zoning department.

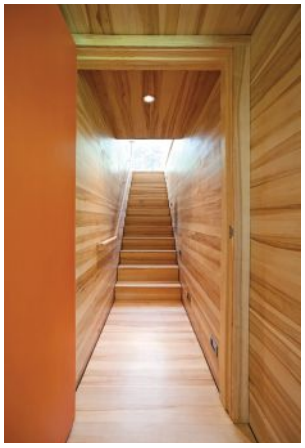
Between the two barn-like structures, where the bedrooms are housed, an open space walled with windows allows sunlight to stream inside. Gray and Organschi wanted to place the emphasis on shared spaces, choosing to make the bedrooms smaller and the living spaces larger.

"There is a feeling of going in and out of these barns. It's pleasing," says Gray. "People really like to live, not in a more traditional room-based plan with a kitchen, a living room and a dining room. There's a flow of space."

The customary kitchen appliances, like the refrigerator, are tucked away in the pantry to allow for clear sightlines and agreeable views throughout the living space, and all of the appliances and décor are modern—a welcome juxtaposition to the home's largely traditional exterior.

In the backyard, a sleek pool takes center stage surrounded by a modern wooden deck and shaded by a strategic roof overhang to "shield the summer light." An original stone wall, covered with beautiful patina and moss, was preserved and reinforced to evoke more of the property's history.

This page and opposite: Floating industrial staircases, wood detailing and large, unobstructed windows give a distinctly modern feel to this home.



LISBETT WEDENDAHL

THIS PHOTO AND ABOVE LEFT: BO CROCKETT

BOTTOM LEFT, RIGHT AND TOP RIGHT: LISBETT WEDENDAHL

BO CROCKETT

Local Tile, International Inspiration

by KATE HARTMAN

Tile making seems a profession of years gone by but one husband-and-wife team is reinvigorating the lost art form at their Stonington-based home studio. Esther and Paul Halferty started Lilywork Artisan Tile eight years ago after both attending art school—Esther at Hartford Art School and Paul in his native Pennsylvania. They wanted to mesh their creative passions with their entrepreneurial spirit.

"We wanted to do something productive in the art field," says Esther Halferty. "We both had ceramics classes in art school so we knew the basics of glaze formation [et cetera], but there wasn't a big emphasis."

Paul worked in production and mold making at the well-known Moravian Pottery & Tile Works in Doylestown, Pa., for 10 years and Esther apprenticed there. It's where the two met. They launched Lilywork Artisan Tile there before moving to Stonington to be closer to family.

Each Lilywork tile is made in traditional fashion—a block of clay is thinly sliced and pressed, a hand-carved mold is placed onto the clay and stamped to desired thickness. Any excess clay is trimmed and used for the next tile. All tiles are dried for a week before they're fired to 2,200 degrees Fahrenheit in one of the company's kilns.

"A handmade process, it's a little bit of a trend," says Esther. "We're going back to the natural process."

The Halfertys work their love of travel and their interest in different countries into the design of tiles.

"We do a lot of patterning from countries around the world, from Morocco and the cathedrals in Italy," says Esther. "We do a lot of historical referencing with contemporary colors."

The results are meticulously patterned tessellations, intricate textures and sturdy tiles in a variety of tones and colors that can be placed together to enhance a backsplash, fireplace or bathroom.

Though every tile may not be perfect, the Halfertys are all right with that. The handmade irregularities are what set Lilywork apart. The company has a quote from a 1905 issue of *Good Housekeeping* on its website to explain the philosophy: "For the purposes of decoration it is not always essential or even desirable that tiles be mechanically perfect: a little irregularity of shape and glaze which will give a variety of color tone is valuable . . . and relieves what might otherwise be a mechanical and uninteresting surface."

All tiles are made on a per-order basis, and there is a four- to six-week waiting period for any order. Esther and Paul work with customers across the country, so the business is largely virtual, but on a local level they like to partner with shops to showcase their tiles. It is best to go see tile samples in person so the ideal choice can be made for every project.

Locally, Lilywork Artisan Tile are availabe through Tile America, which has a number of showrooms around the state.

(860) 599-6050, lilyworktile.com

The designs of Lilywork Artisan Tiles are inspired by travel and the patterns of different countries like bosphorous (background image), which is inspired by Turkish tapestries. Praiano (center) replicates rooftop patterns in Praiano, Italy and Ravenna (right) is inspired by Moorish tiles and the mosaic history of Ravenna, Italy.

Connecticut is arguably the gourmet pizza capital of the nation, so here's the scoop on the best pies in the state!

The best PIZZA

Top right: The oven at BRICK + WOOD in Fairfield. Below: An outstanding pie from DA LEGNA in New Haven.

ART: JOHAVEL/ISTOCK–THINKSTOCK

Actress Sharon Stone and others have been quoted as saying that "pizza is like sex. Even when it's bad it's good." When it's done well, of course, it's so amazing you might hear angels singing. Connecticut falls into that latter category—well, at least for pizza. How are we so confident about the state's talents when it comes to heavenly pies? Here's why:

Legends

The generally agreed-upon best-of-the-best in Connecticut pizza. These pizzerias are often at the top of national lists and have competed with each other for decades, much to the delight of pizza fans.

The Original Frank Pepe Pizzeria Napoletana | New Haven

Everyone calls it Pepe's, but the full name is important to why this legend is perennially named the best (or among the best) pizza in the U.S. Every pie is blessed by authenticity, tradition and the taste derived from the original coal-fired pizza ovens. Frank Pepe came to the U.S. in 1909 at 16 from Italy's Amalfi Coast. He would open a bakery first and then, in 1925, he and his wife, Filomena, started making apizza. Today Pepe's original location is always overflowing with pizza disciples, and there are satellites in Fairfield, Manchester, Danbury, West Hartford and at Mohegan Sun, with one coming to Boston. Legend, empire—call it what you will but Pepe's white clam, seasonal fresh tomato and white spinach, mushroom and gorgonzola pies remain the holy grails for pizza lovers.

(203) 865-7602, pepespizzeria.com

Sally's Apizza | New Haven

The war between Sally's and Pepe's fans has waged for decades—and there are devoted legions in both camps. Located a few doors down from Pepe's, Sally's has been a Wooster Street institution since Salvatore and Flora Consiglio opened its doors in 1938. And it's still a family affair here as the Consiglio kids now hold the reins and stick to what's always worked. Thin crust, charred edges and asymmetrical wedges are Sally's signatures and pies continue to be made in the same coal-fired oven. The décor also hasn't changed and the line can still be long to get in the door, but those who are firmly on Team Sally's say it's always worth the wait.

(203) 624-5271, sallysapizza.com

Modern Apizza | New Haven

The third highly acclaimed legend in New Haven's pizza pantheon, Modern is located nearby on State Street. The pies are fired in an oil-fueled brick oven instead of a coal-fired oven, but Modern sticks to the thin-crust, irregular sliced pies that are the Elm City's calling card. The restaurant went by the name State Street Pizza when it opened in 1934, and may have changed its name but not the location or the quality of the pizza. Nearly any topping is available, but the classic Pizza Margarita with fresh mozzarella from Liuzzi Cheese in North Haven, the Clams Casino pie with bacon and peppers, and the Italian Bomb pizza with bacon, sausage, pepperoni, mushroom, onion, pepper and garlic are all must-tries.

(203) 776-5306, modernapizza.com

FOOD ART ELEMENTS: VLADISCHERN/ISTOCK–THINKSTOCK

PEPE'S continues to be Connecticut's most acclaimed pizza.

DIANA DELUCIA PHOTOGRAPHY

MODERN APIZZA's famous 'Italian Bomb.'

Roseland Apizza | Derby

Roseland Apizza is not for the fair-weather pizza fan: It's tucked away in a residential neighborhood in the north of Derby, making it a challenge to find (although you can follow the long lines that form on weekends); the place is a cozy, no-frills, old-school Italian restaurant where the wait can be long and the service lacking; and the price of a pie can be steep—a large plain mozzarella starts at $20. But those who persevere and make the pilgrimage are amply rewarded with amazing New Haven-style pizza, featuring a thin, chewy crust and delicious toppings such as homemade sausage and fresh seafood.

(203) 735-0494

BAR | New Haven

After a few beers any slice of pizza can seem like the best decision you made all day, but when you drink at BAR in New Haven (which brews its own beers) you have the advantage of ordering some of the city's best pizza—seriously. Large, oblong, thin-crust pies have been served here since BAR's opening in the industrially chic BruRM in 1996. Toppings are diverse and all delicious, but the mashed potato pizza sets BAR apart. Pizza can be ordered for dinner all week and lunch Wednesday through Sunday, and by the slice as the hours grow late and dancing in the nightclub works up appetites.

(203) 495-1111, barnightclub.com

Legends in the making

These spots have rising profiles. Whether through attention to the craft of pie-tossing or savvy franchising, they are making a name for themselves and, in our opinion, could keep pace with today's legends in the future.

Colony Grill | Stamford, Fairfield, Milford

Stamford's Colony Grill is known—and has been loved since 1935—for its simplicity: no fancy décor, no upscale dress code and only one item on the menu (pizza), so you know there's focused dedication to crafting the ideal complement for a night of socializing. Even more, the ultra thin-crust pies (super chewy, plus more room for beer!) are either served with or without Colony's custom hot oil and only a handful of basic, traditional toppings (meatball, sausage, pepperoni, mushroom, anchovies, etc.), so it's a haven that draws bar-style pizza purists from all over. The recently added Fairfield and Milford locations have been thriving, proving that by keeping it simple, Colony has been keeping it delicious.

colonygrill.com

Da Legna | New Haven

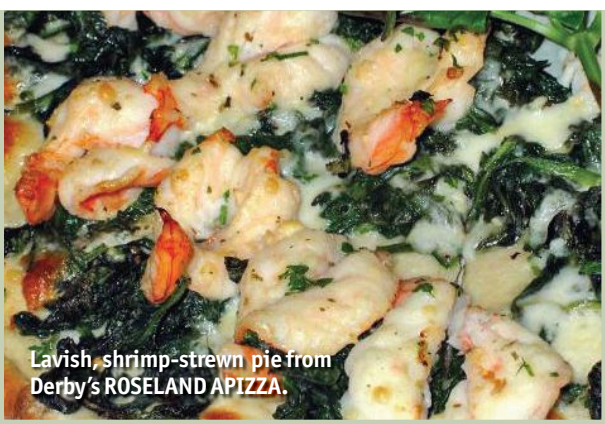
When *Connecticut Magazine* told the world about desserts wizard Tommy Juliano at Community Table in Litchfield County, we asked about his favorite restaurants. High on the list is Da Legna, the wood-fired pizza and gourmet Italian place of his friend Daniel Parillo, a co-owner. Parillo's parents came to Hamden from Italy, he grew up speaking Italian, developed a passion for pizza early, earned his stripes by opening Portofino in North Madison, and arrived in New Haven with Da Legna in December of 2011. He and chef Francisco Pereira produce flash-fired pizzas so inspired Da Legna is flirting with the legendary status of Pepe's, Sally's and Modern. Taste the pies and you'll see why.

(203) 495-9999, dalegna.com

Tarry Lodge | New Haven, Westport

With big names Mario Batali and Joe Bastianich behind this restaurant group, there was no question that Tarry Lodge would be a success. Its brand of contemporary Italian cuisine has made an impression on diners in Westport, Port Chester, N.Y., and most recently New Haven, where the pizza competition is already stiff. But the pies at Tarry Lodge are thin-crusted, authentic and truly delicious. These gourmet pizzas are topped with some delectable ingredient combinations like goat cheese, pistachios and truffle honey or burrata with pancetta and chili oil

MICHAEL STERN



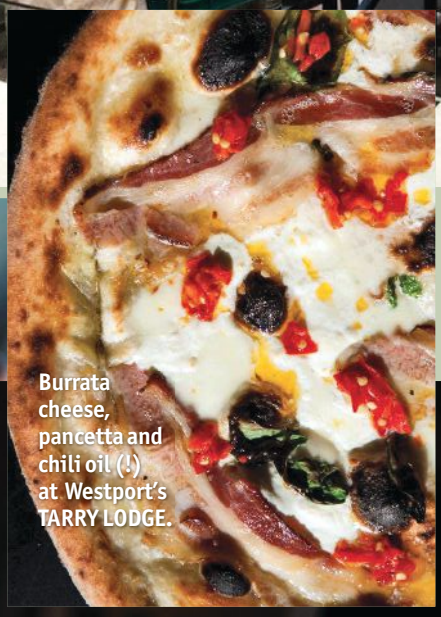
Lavish, shrimp-strewn pie from Derby's ROSELAND APIZZA.

SALLY'S original tomato pie.

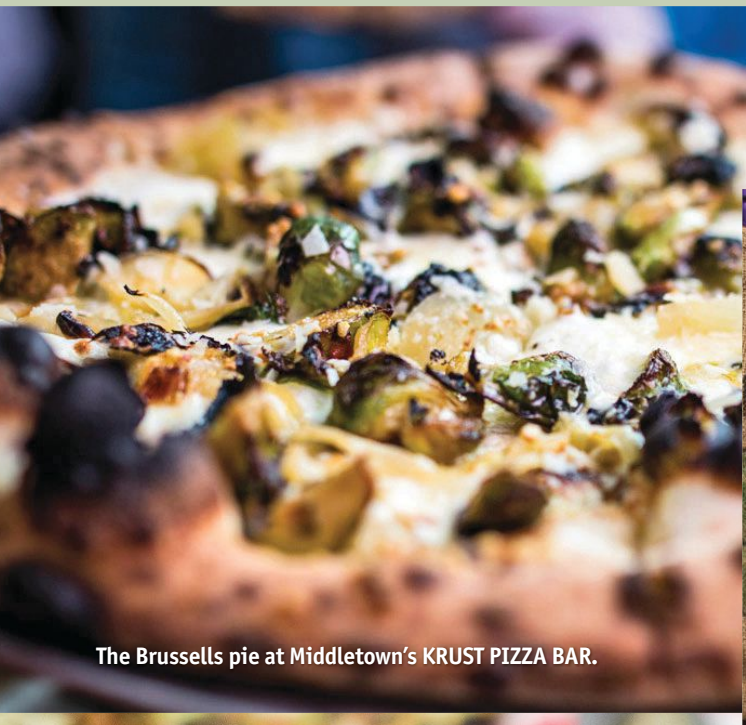
A Caseus collaboration at BAR: Camembert, Asian pears, sage and rosemary.

Standout at STANZIATO'S: white prosciutto with fresh basil.

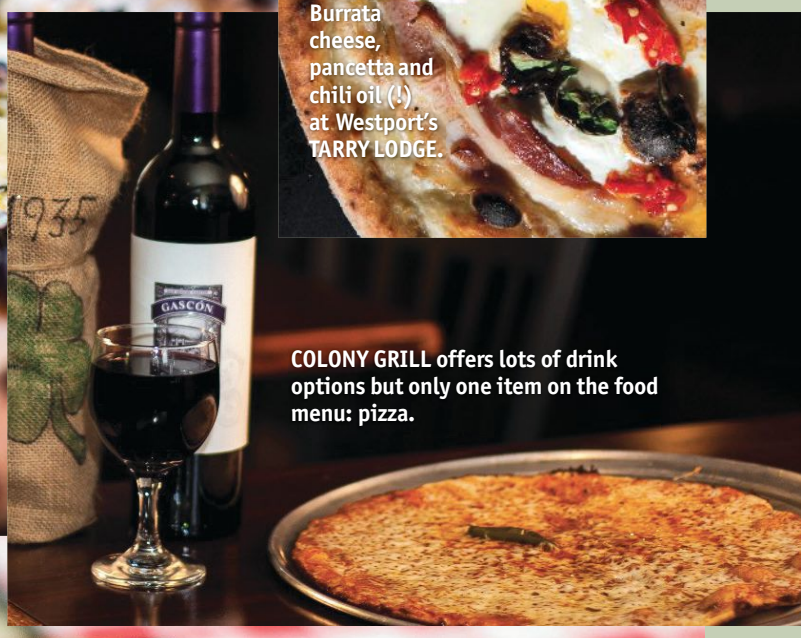
TARRY LODGE's New Haven oven.



Burrata cheese, pancetta and chili oil (!) at Westport's TARRY LODGE.



The Brussells pie at Middletown's KRUST PIZZA BAR.



COLONY GRILL offers lots of drink options but only one item on the food menu: pizza.

One of DA LEGNA'S perfectly charred gems right out of the oven.

or guanciale with black truffles and egg, and all are cooked in the restaurant's dedicated pizza oven. Opened just a few months ago on Park Street, Tarry Lodge has slid into the New Haven dining scene easily.

(203) 672-0765, tarrylodge.com

Bufalina | Guilford

At Bufalina it's all a numbers game. Square feet of the restaurant: 325. Time it takes to cook a 12-inch pizza in the 900-degree wood-fired oven: 90 seconds. The number of wondrous, blistered, Neapolitan-style pizzas they make daily from a kitchen the size of a hall closet: seemingly hundreds. One visit to this itsy-bitsy pizzeria and you'll understand why it's a legend in the making. Husband-and-wife team Melissa Pellegrino and Matteo Scialabba pay serious attention to the details learned from months of research in Italy. Special 00 double milled flour, San Marzano tomatoes, the best local cheeses and seasonal influences are just some of what make the BYOB Bufalina shine. The rest awaits discovery in that first bite of heaven.

(203) 458-1377, bufalinact.com

Beer bar pizza

Pizza and beer is a classic combination. These restaurants know that and have made impressive beer lists a staple of the menus, pairing ideal brews with hand-crafted pies.

Fire Engine Pizza Company | Bridgeport

After a fire destroyed his original pizza restaurant, Marty McCarthy bought a fire engine and converted it to a pizza truck, and following its success, brought that theme to his new place on Fairfield Avenue in the Black Rock section of Bridgeport. Fire-fighting paraphernalia hangs on the walls, there's an inviting brick-faced rectangular bar—with an excellent selection of seasonal drafts and craft brews—but ultimately it's the delicious specialty pizzas with bubbly crusts from McCarthy's brick oven that draw the crowd, gems like the Fruitti Di Mare (laden with clams, lobster and shrimp), the Buffalo Chicken and the Loaded Mashed Potato (with garlic mashed potato, scallions, bacon, caramelized onion and cheddar).

(203) 333-3473, thefireenginepizzaco.com

Krust Pizza Bar | Middletown

As soon as you walk through the door of this downtown Middletown hotspot, you are struck by the hip, young vibe, but after you sit at the bar and start talking to the staff, you realize that there's also an honest passion that goes into every facet of Krust, especially the pizza. Inspired by the classic Neopolitan style and wood-fired in a custom oval oven, the pizzas here are as tasty as they are creative: the Sunny Side has garlic, fresh mozzarella, parmesan, pancetta and egg, while the Meat is topped with pancetta, pepperoni, salami, tomato and mozzarella. The libations here are also a source of pride, from whiskey, rum, bourbon and scotch to the dozen or so local craft brews on tap that change almost daily.

(860) 358-9816, krustpizzabar.com

Coal House Pizza | Stamford

With 52 craft beers on tap, beer cocktails, beer events and bargains like a $12 per pitcher deal for brews from Connecticut breweries, this is a place that certainly understands the deep spiritual connection between hops and dough. "In many ways we look to the American craft beer revolution for inspiration in what we do," says owner Gerard Robertson. "Like these brewers, we strive for authenticity with a free-spirited approach." The restaurant's craft pizza is cooked at high temperatures that sear in all the flavors and add a delicious char and smoke taste. During a recent trip we were able to wash the pizza down with hard-to-find gems of brewing such as Sip of Sunshine IPA and the soon-to-be-renamed Gandhi-Bot from New England Brewing Co.

(203) 977-7700, coalhousepizza.com

Stanziato's | Danbury

Minutes from the Danbury Fair Mall, Stanziato's is a gourmet pizza and craft beer oasis. Specialty small pies are prepared with farm-to-table ingredients in an Italian-made wood-fired oven and have a crust that is crunchy and smoky on the outside yet flakey and airy on the inside. Try red sauce classics like the Margarita or go for a white pizza such as the delectable Totes McGoats topped with mozzarella, goat cheese, chopped spinach and a squeeze of lemon. The bar features a constantly rotating and curated list of great and hard-to-find beer from breweries in Connecticut and beyond. There's often at least one sour beer on tap, a wine-like tart style that pairs well with pizza.

(203) 885-1057, stanziatos.com

Brick + Wood | Fairfield

One of the newest additions to the Fairfield dining scene, this is not "just another brick" in the pizza beer bar wall. The small pie pizzas are topped with decadent fresh mozzarella prepared at the restaurant's mozzarella bar. During a recent visit, the bar's draft beer list included brews from established craft beer players like Cisco Brewers and Allagash

It's all about the details for the owner-chefs of BUFALINA, including gathering the freshest local ingredients for their gourmet pizzas.

Salad pizza from FIRE ENGINE PIZZA CO.

Brewing Co. In addition Brick + Wood has more than 20 wines on tap, which allows the restaurant to take a page from the craft beer/brewery playbook and offer flights with samples of four different wines.

(203) 939-1400, lovelifeandpizza.com

Unusual places

Great pizza can be found anywhere, from bakeries to train stations. These are not locations where it is traditionally found, but we dare you to step outside the pizza box.

Nica's Market | New Haven

With its crowded shelves of artisan pastas, imported olive oils, fresh produce and meat, Nica's Market has long been beloved as East Rock's small grocery wonder. But the market's true strength is its deli, where Italian salads, monstrous grinders and pastries are served daily. This is also where you can take away a slice of thick, airy Sicilian or thin-crust pizza for lunch, or get an entire pie. Whole pizzas are made to order and can be topped with any number of ingredients from pepperoni to eggplant. Try specialty pies like the Sorrentina with fresh tomato, ricotta, eggplant, basil and mozzarella, or the Campagnola with artichoke, spinach, sun-dried tomatoes and goat cheese.

(203) 787-5919, nicasmarket.com

Mozzicato DePasquale Bakery, Pastry Shop & Café | Hartford

Most Connecticut folks think they have to go to Boston's North End or New York City to find authentic Italian bakery-cafés. Proving otherwise is Mozzicato, divided between a gleaming bakery with a staggering array of cookies, pastries and cakes, and an adjacent but separate café, which offers everything from breakfast or espresso at the "bar" to a

NOAH FECKS PHOTOGRAPHY

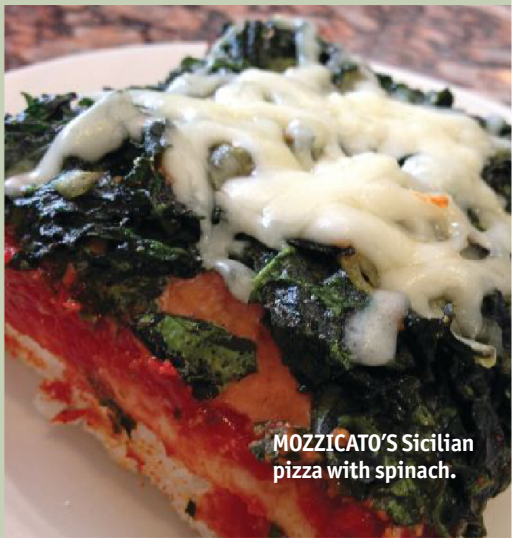
BRICK + WOOD is a welcome new addition to the Connecticut pizza scene.

NICA'S MARKET may be known for its artisanal food products, but the pizza is great, too.

"Little Red Rooster," a COAL HOUSE creation with pepperoni.

NAUTI DOLPHIN PIZZA is a welcome stop at the Fairfield train station.

A traditional pepperoni pie shares a full sheet with a white Margarita from VOCATURA BAKERY.



MOZZICATO'S Sicilian pizza with spinach.

hearty lunch, or espresso martinis with dinner. The location near Hartford Hospital and Trinity College gives Mozzicato a cosmopolitan following, and its best-kept secret may be the Sicilian pan pizzas. Made with bread dough, these thick, chewy delights are always available in a few varieties (like sausage-and-peppers) to be warmed in the oven and enjoyed immediately or taken home. The establishment created by Gino Mozzicato after he arrived in the U.S. from Italy in 1968 will make a pizza any way you want it—and everything here is a true bargain; also true at the satellites in Plainville and Wallingford.

(860) 296-0426; mozzicatobakery.com

Nauti Dolphin Pizza | Fairfield

Terrific pizza in a train station? You are on the right track in Fairfield, where Nauti Dolphin has gained a well-earned reputation for serving delicious slices (perfect for commuters) and whole pies (take-home after a long day), all out of a cozy location alongside the northbound rails. Unlike other pizza places, there are two kinds served here: If you order by the slice, it's a wide, thin-crust New York-style piece that you get, ideal for folding in half as they like to do down in the City; get an entire pizza and it's a thicker, crunchier, crustier version, ideal for piling on the fresh toppings. The take-home pizza also offers more options, from a classic Margherita to a Clams Casino or even a Hawaiian-style pie.

(203) 256-1877

Vocatura Bakery | Norwich

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World Pizza Champ Bruno DiFabio Opens Amore in Stamford

A year ago we talked with Connecticut-based pizza maestro Bruno DiFabio—the six-time World Pizza Champion and owner of 10 artisan pizzerias around the country, including ReNapoli in Old Greenwich—about his appearance as a judge on the Food Network hit series "Chopped."

We asked about the state's pizza scene: "We totally get it here and we're willing to pay a little bit more for an independent pizzeria and we're able to appreciate the artisan component. I'm proud to be a pizza maker from Connecticut. We have better pizza in Connecticut than we do in New York."

Would he open a pizzeria in the gourmet pizza capital of Connecticut, New Haven? Turns out DiFabio had a New York style place in the Elm City for a couple of years and found that outside of the big three—Sally's, Pepe's and Modern—pizza consumption was a neighborhood thing as opposed to a destination thing.

Not in Stamford, apparently. In late January DiFabio opened a new pizza restaurant

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there called Amore Cucina & Bar.

"As a teen, Bruno made his first pizza dough in this little Italian restaurant in the Springdale neighborhood of Stamford," the press announcement said. "Numerous awards, 11 restaurants and several Food Network gigs later, Bruno [has reopened] Amore Restaurant as Amore Cucina & Bar."

"My dad and prior Amore owner Al Carozza were best friends and both are from Abruzzo, Italy," DiFabio said. "When I opened my first restaurant in 1993 I asked Al's permission to name it after his Amore Restaurant. He granted me the permission and Amore Pizza remains a Westchester County favorite to this day. Now, reopening the original Amore Restaurant as my own is surreal. "

DiFabio's Amore honors his family history and passion for Italy, including its amazing cuisine.

Amore offers classic Italian fare such as lasagna layered with slow-cooked ragu Bolognese, ricotta, Parmigiano and mozzarella cheese, and wood-fired meatballs in a simple tomato marinara. Contemporary dishes include prosciutto-wrapped jumbo prawns with pesto broth.

DiFabio's popular Pizza Romana is a square pie that uses the "Poolish" dough method of a 72-hour fermentation process and is cooked in a gas-fired brick-floor oven. Varieties include the West Side—spicy salami, green olives, tomato, mozzarella and pasta—which won a Best Traditional award at the Las Vegas Pizza Expo. From the wood-fired pizza oven comes Pizza Napoletana, and these pies are blistered by the 900-degree Cirigliano wood-burning during a 60-second cook time. Signature pies include the New Haven White—chopped cherrystone clams, bacon, garlic, mozzarella, flat-leaf parsley and fresh clams au jus.

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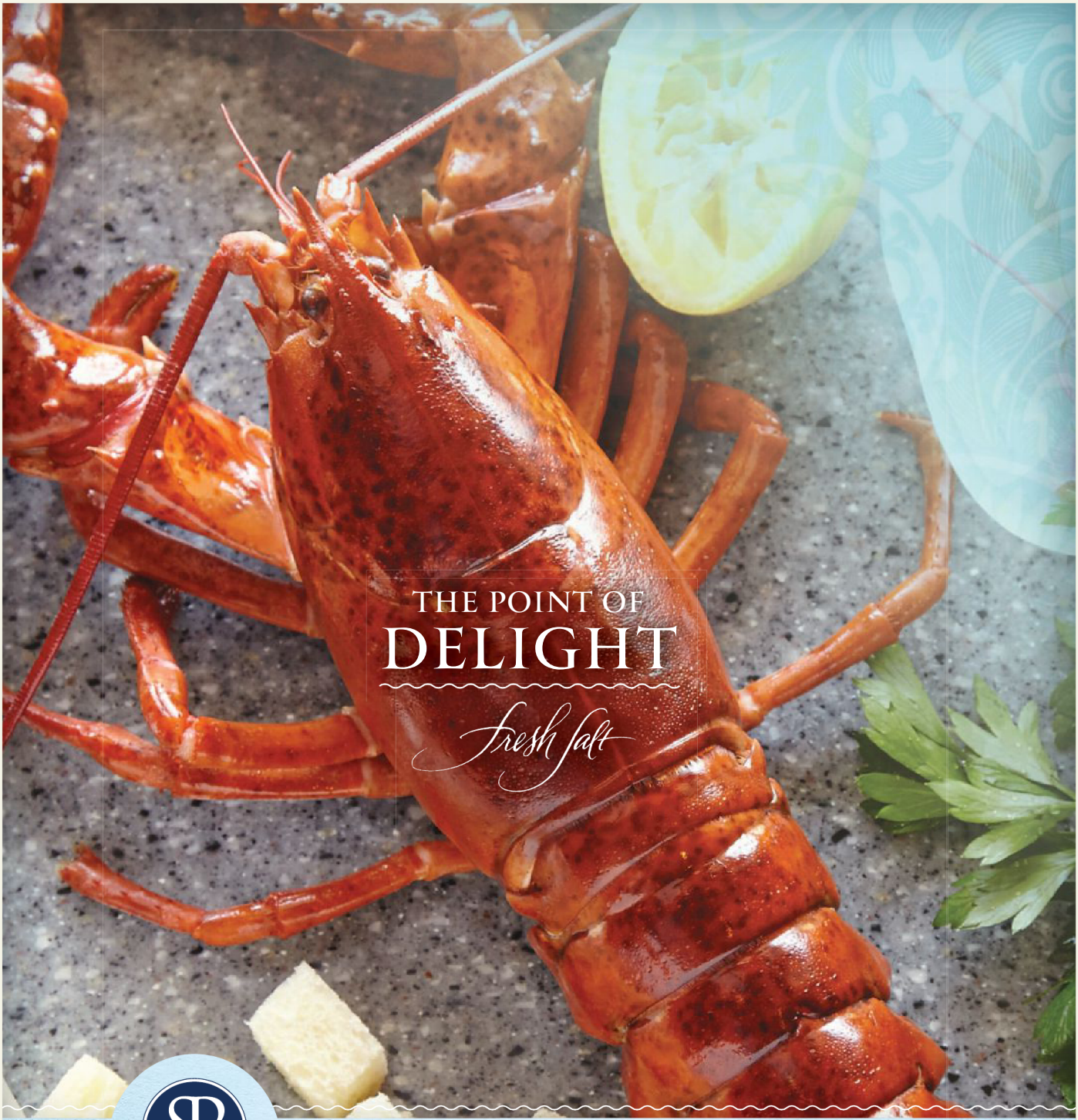

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JEFF KAUFMAN

Destination Dining

BY ELISE MACLAY

IF YOU BUILD IT, THEY WILL COME—EVEN TO KILLINGWORTH.

La Foresta ★★★

Killingworth

When it comes to fine dining, Killingworth is one of the most underserved towns in the state, not because it's hard to get to but because it's so easy to zip through without looking right or left as food and wine connoisseurs have done for years, simply asserting that "there's nothing there." That changed when a man with vision looked at a bulky, barn-like building, vacant for years on Route 81 in Killingworth, and saw Tuscany.

A wine bar and ristorante in the Florentine hills. Persian rugs on polished hardwood floors. Rough-hewn rafters overhead. Oil paintings on the walls. Fine Italian wines. Garden-fresh, ingredient-driven Northern Italian cuisine. Francisco Lulaj, visionary and Killingworth resident, saw it all clearly and knew he was the man to make it happen because he had learned the restaurant business from the ground up, busboy to owner, in Italy as well as in the United States, at prestigious restaurants—Il Mullino in Manhattan, Adriana in New Haven and (the experience he treasures most) working with Gino Ferri at La Foresta Restaurant in Rocca di Papa, the Pope's summer residence in Rome.

Fast-forward. Nine months ago Francisco Lulaj opened La Floresta, the restaurant of his dreams in that (gorgeously renovated) old building in Killingworth.

I was eager to review this exciting new place but waited several months before doing so because even with a pro like Francesco, who finds and hires the finest talent around—and plenty of it (La Foresta has eight chefs in the kitchen, two imported from Italy)—it takes time for a staff to meld into a team.

As it turned out, service on the busy Friday night we arrived was enthusiastic and solicitous but not without flaws. The fact that the staff clearly liked what they were doing and liked where they were doing it made up for a lot. Yes, this lovely lofty restaurant was loud, but what hip eatery isn't nowadays? Hint: Upstairs where the Persian rugs are it's a bit quieter.

More important, the food lives up to the backstory—exciting, modern, a little bit sophisticated but (departing from the trendy playbook) exuberantly bountiful. If you're secretly a little sick of fiddling around with a slew of tapas, tacos, nibbles and bites, you'll be in seventh heaven here. But not to worry, if huge portions daunt you, the staff is ready with share plates, pastas are available in whole or half portions and the kitchen will obligingly wrap whatever you wish to take home.

The first thing we ordered, an appetizer of sautéed shrimp wrapped in pancetta, stunned us with its opulence. The most succulent, sweet, tender-crisp shrimp in the world, veiled in tissue-thin pancetta, arrived on a bright green hill of fresh spinach. Garnished with on-the-stem baby artichoke hearts, it could have been an entrée and easily served three of us as an appetizer. Fresh burrata, an appetizer special, was equally generously apportioned but so luscious we ended up eating every morsel and scraping the plate clean.

Although La Foresta bakes its own bread daily, we didn't pay too much attention. Served cold, it's just bread after all, and more enticing

Owners Cassandra and Francesco Lulaj serve classics like rack of veal seared with white wine and virgin olive oil (above left), and scallops with spicy carrot purée, drizzled with a cilantro lime sauce (below left).

dishes kept luring us away. Insalata La Foresta, for example. While a very nice green salad comes with all entrées, I just had to try this signature dish, which turned out to be a salad fit for a king. And not all that expensive—an impressive collection of romaine lettuce, red onions, red cherry tomatoes and an amazing amount of pinkish white Maine lobster meat out of the shell, tail and claw, in a Caesar-like dressing, for $12.95. Again, enough for two or even three to share.

Classic steak tartare was elaborate and filled with capers, mustard, onions, egg yolk, crostini and arugula salad, but the sum of the parts lacked somewhat in finesse because the raw beef was coarsely ground rather than sliced paper thin, and the egg yolk pooled on the plate and had to be mixed in. Not classic, but the flavors were there and I enjoyed it for what it was.

On the other hand, boneless filets of Mediterranean sea bass, snow white, moist and fresh-tasting, draped over mushroom risotto and drizzled with tomato and basil vinaigrette, left nothing to be desired.

Stuffed chicken breast, a sort of rouladen made with chicken instead of beef, was surprisingly good. The chicken in this instance was tender and moist, bland, of course, as breast meat always is but a tasty filling of prosciutto di Parma and sharp provolone made up for that and a salad of arugala and baby vegetables brightened the palate and the plate. With this dish, the menu promised truffled mashed potatoes. The night we were there our potatoes were un-truffled. Good anyway, and what's a truffle or two among friends?

Indeed, much of La Foresta's charm resides in its friendly, angst-free bonhomie. Dessert featured a pretty-as-a-picture tray of goodies presented with a flourish for our deliberation. Tiramisu, cheesecake, carrot cake, cannoli—oh, the sweet agony of choosing! We ended up falling in love with the special of the day, a glorified version of tarte tatin topped with lemon ice and candied apple peel served with melon purée and a big red accordion-sliced strawberry alongside.

Crossing the parking lot to our car, we noticed a mini-forest of tall evergreen trees growing incongruously along the highway directly in front of La Foresta. Coincidence or destiny?

La Foresta

163 Route 81, Killingworth, (860) 663-1155, laforestarestaurant.com

Lunch: Mon. through Sat. 11:30 a.m. to 2:30 p.m. Dinner: Mon. through Wed. 3 to 10 p.m., Thurs. through Sat. 3 to 11:30 p.m., Sun. noon to 9:30 p.m. Price range: Appetizers $9.95 to $12.95, entrées $18.95 to $29.95, desserts $2.50 to $6.99. Wheelchair access. Major credit cards.

Table Talk

BY ELISE MACLAY

Dorjan Puka, who owns Treva Restaurant and A'vert Brasserie in Hartford, has a new hit on his hands with the recent opening of **Artisanal Burger Company** in Manchester. Small wonder because it has something for everyone. Besides a blockbuster collection of burgers—including locally fed beef burgers, Kobe burgers, lamb, turkey and bison burgers, as well as burgers embellished with everything from a muffulette filling of pimento stuffed olives and pickled vegetables to a sunny-side up fried egg with maple syrup on the side—the menu proffers a host of non-burger attractions: Fried chicken and waffles with jalapeño-marinated watermelon skewers; rigatoni Bolognese (a Treva favorite); fried green tomatoes; corn dogs; kale salad; and cedar plank salmon. Plus, beer, wine, bourbon and creative cocktails like Blackberry mojitos and a Maker's Mark milkshake with strawberry ice cream. *(860) 644-0046, artisanalburgercompany.com*

One of the state's more popular neighborhood taverns, **50 West** in Plainville, looks and feels as comfortable as the proverbial old shoe, but the food (American, made from scratch) will surprise you in a good way with more than a few brilliant contemporary twists. Mac 'n' cheese made with wild mushrooms and wonderful Vermont cheddar shares pride of space on a menu that also offers rabbit, duck wings and house-made pâté. Other pleasures include a bountiful brunch with three Eggs Benedict options, local craft beers on tap and "Tannic Tuesdays" when all bottles on the classy wine list are half price.

(860) 351-5066, 50westct.com

JEFF KAUFMAN

BY DOUGLAS P. CLEMENT

Oliva Café Proves It's a Moveable Feast

"Chef Riad Aamar and his wife, Joanna Lawrence, have always demonstrated that Oliva is a place that understands the soul as much as the palate... and that means a menu filled with satisfying warm and rich dishes with heritages that touch northern Italy, the Mediterranean and northern Africa."

—LCT Monthly, Oct. 2007

Romance is to restaurants like sweet is to savory; to mix the metaphors it's like the icing on the cake. You go, and come back, for the great food—but in the best places what you see, hear, touch and smell over the course of dinner kindles a flame that flares later in a more intimate venue.

The romance in fine dining was always a hallmark of Oliva Café, which after nearly 20 years in the Litchfield Hills village of New Preston has moved to a charming spot in Bethlehem and purposefully downsized to a version more like the original.

Chef-owner Riad Aamar's (below) Mediterranean and Italian cuisine is different from what you find anywhere else and brilliant because of it. *New York Times* dining critic Patricia Brooks enthuses in her book *Food Lovers' Guide to Connecticut* that he "accomplishes miracles," especially with North African dishes like Moroccan layered eggplant and beef ragu. Delicious and sublime describe a recent special—roasted Moroccan lamb tagine with rosemary, spices, chickpeas, mushrooms, prunes, almonds and sumac, and the zuppe di pesce entrée was amazingly nuanced.

As bright and swoon-inducing as the food is, the icing-on-the-cake factor, the romance, has always been essential to Oliva's charm—and the good news is that after being shrouded a bit by the café's growth in its previous site, amid awkward choreography the building imposed, the romance has been unchained.

To understand Oliva's particular appeal you have to start way back at Doc's Trattoria, a truly tiny gem at one edge of Lake Waramaug that never should have survived as a business but did because magic sometimes happens and a lifestyle model trumps a business model's (perceived) necessities.

Doc's was the baby of dreamer and entrepreneur Adam Reiss, and Aamar was the chef making the miracles there for a six-and-a-half years starting in 1989. The menu was modest—every dish a winner—the elbow room was even more modest, the BYOB policy was a godsend, the view of the lake was entrancing, the overall experience was quirky perfection and the afterglow was, well, inspiring.

We went every Friday, and when Aamar and Lawrence moved on to open Oliva not far away in 1997, the magic not only migrated with them but it blossomed into a slightly bigger bijoux of a place that was a non-standard restaurant space and perfect for it.

Initially Oliva inhabited just the bottom floor of a three-story, 19th-century building perched almost precariously on a hill at one edge of New Preston, where parking was limited and tricky. The diminutive dining room, with its stone walls and low lighting, was like a cozy nest where flavors you never knew you craved were provided.

What gave Oliva enough tables to make it viable was the European-style outdoor café dining under a large canopy, a space that attained almost year-round status as it could be enclosed with heavy plastic walls and heated. Decorated like a villa garden by Lawrence, it was an intimate, secluded paradise.

But Oliva was still small, and with no liquor license, it must have been a challenge to make the numbers work. Eventually the opportunity came for Aamar and Lawrence to take over the second floor and sort of loft space above that, which had been the home of antiques and lifestyle shops. Oliva became a three-tiered feast (with Aamar still confined to the tiniest of tiny kitchens) and the expansion ushered in a wine list.

It remained as good as ever, and when we'd go—daringly taking the kids on New Year's Eve and sitting next to luminaries like actress Christine Baranski—the flavors were super-saturated satisfaction. Still, it wasn't our Oliva, the unique little spot from another place in time where romance was the unwritten dish on the menu—and for Aamar and Lawrence it was different, too: bigger, more complex to

Marinated mixed wild mushrooms crostini

Semi boneless stuffed quail

WALTER KIDD

operate, with trickier logistics in juggling three levels.

Eventually the desire came to return to a status more like the past, though not quite as small, and Aamar and Lawrence found the perfect spot, the former Theo's Pizza in the center of Bethlehem.

Their remodel ingeniously revives and translates the look, feel and spirit of the original Oliva, and it's as if in revisiting his earlier restaurants roots, Aamar has been inspired anew to find and deliver the blessings of beautiful Mediterranean and North African flavors.

The new location does have a short but nice wine list and the BYOB policy has been discontinued, though if you prefer to bring a wine Oliva will open and serve it for a $20 corkage fee. There's a $2 fee for splitting dishes (you'll be tempted to), and an 18 percent gratuity will be automatically added for parties of five or more.

Oliva on Main is located at 15 Main Street South in the center of Bethlehem. It is open for dinner Wednesday through Sunday by reservation.

(203) 266-5558, olivacafe.com

What to Eat at Oliva

The menu at Oliva on Main presents several congruous facets to the world: the bright, sunny side of the Mediterranean and its rich and hearty tastes, and the darker, more complex spiced flavors of North Africa. We can personally vouch that even after nearly two decades of familiarity the menu is fresh and inviting on every read. That makes choosing very difficult and going back often highly recommended. Here are some of our all-time favorites and newer standout dishes to try:

APPETIZERS

The salad starring grapefruit and thinly sliced oranges with fennel, red onions, endive, raddichio, cilantro and lemons over greens ($15)

The caramelized bosc pear salad with gorgonzola, pecans and balsamic over greens ($14)

Marinated mixed wild mushrooms crostini with mozzarella, reggiano, truffle lemon oil and balsamic over garlic crostini ($15)

Moroccan eggplant with pecans, mixed spices, lemon and fresh mint ($14)

Antipasto of mixed roasted vegetables, mixed cheeses and prosciutto (unlike any antipasto you've ever had; $19)

PIZZA

Fresh tomato, mozzarella and basil ($13, $22)

Wild mushrooms, prosciutto, gorgonzola, tomato, mozzarella and oregano ($15, $25)

Caramelized onions, gorgonzola, rosemary, tomato and mozzarella ($15, $25)

Mixed sausages, mushrooms, tomato, gorgonzola and oregano ($15, $25)

ENTRÉES

Sweet potato gnocchi à la Romana over garlic, tomato sauce and goat cheese ($18)

Whole wheat linguini with garlic, shrimp, capers, salmon, ginger, tomato, cilantro, lemon and gorgonzola ($20)

Grilled lamb kefka kabob served with (homemade) hummus, carrot, pecans, honey mint salad, yogurt and tahini sauce, with mashed root vegetables ($21)

Zuppa di pesce with wild salmon, shrimp, scallops, garlic, ginger, capers, leeks, tomato, lemon, pesto and toasted bread for dipping (special, $30)

Roasted Moroccan lamb tagine with rosemary, spices, chickpeas, mushrooms, prunes, almonds and sumac (special, $23)

DESSERTS

Pot de crème ($8.25)

Mud ice cream, or ginger, or gelato ($8.25)

BY ERIK OFGANG

Brick + Wood = Pizza

Brick + Wood in Fairfield, one of the newest additions to the Fairfield dining scene, is not "just another brick" in the pizza wall.

The specialty pizza restaurant and craft beer and wine bar wins over patrons with a combination of sleek atmosphere and Neapolitan street food culinary chops—and the fact that it's the area's first all-tap wine bar.

Serving wine from a tap allows the restaurant to offer more by-the-glass options. Each of the more than 20 wines available on tap at the restaurant is stored in stainless steel kegs and maintained at a desired temperature—reds at 62 degrees and whites at 42 degrees.

While wines are served in 2-ounce tastes, by the glass or by the carafe, the restaurant also takes a page from the craft beer playbook and offers flights with samples of four different wines.

Speaking of beer, the bar also has a robust draft beer list that during our visit featured brews from established craft beer players like Cisco Brewers, Allagash Brewing Co. and Lagunitas Brewing Co.

The open bar is paired with an equally open restaurant space overlooking the mosaic tiled pizza and Calcutta Ciero marble-top mozzarella bar. The rich, cloud white, made-to-order mozzarella is the star of both the pizza and the street food menu options, and before you leave Brick + Wood we advise trying something with "mutz."

The small-pie pizza is made in an oven that is cranked to close to 1,000 degrees and the pizza only stays in the oven for about 90 seconds. The result of this intense heat, quick-bake process is a crust that is crunchy on the outside, yet flaky and airy on the inside and is not as heavy as most pizzas. It's also better than most pizzas. Our favorite was the Margarita. Brick + Wood sticks to the basics on this classic-style pie and hits it out of the park—San Marzano tomato sauce is topped with basil and the restaurant's oh-so-fresh mozzarella. Other signature pizzas include the intensely spicy Diavola Texas Heat, which features soppressata, garlic, jalapeños and oregano and is a must-try for spicy food lovers.

Among the street food offerings, highlights during our recent visit were the Girelli (thin mozzarella layered with eggplant, prosciutto and roasted peppers all packed into a sushi-like roll) and the Truffle Burrata, a decadent fresh mozzarella with a cream and truffle-filled center, served with prosciutto and arugula.

The restaurant is owned by Paolo and Clara Cavalli. Paolo is a native of Italy who spent much of his childhood outside of Rome on a farm with an olive grove and vineyard. In addition to Brick + Wood Paolo and Clara also own Cavalli Pizzeria Napoletana in Irving, Texas, and its sister restaurant in McKinney, Texas.

(203) 939-1400, lovelifeandpizza.com

NOAH FECKS PHOTOGRAPHY

BY DOUGLAS P. CLEMENT

Pepe's: Still the Best and Ready to Take on Boston

As a companion to our best Connecticut pizza feature, in which Frank Pepe Pizzeria Napoletana—Pepe's to the faithful—falls into our "Legends" category, this story is about its 90th anniversary and the growth that has spawned six satellites of the original New Haven pizzeria, with a seventh set to open later this year in metro Boston.

But who's willing to read about any of that without first being served what matters most—a big slice of information about the thin-crust, coal fired oven charred pies that have been named the No. 1 pizzas in America by The Daily Meal, among the 13 most influential pizzas of all time by *TIME* magazine, among the 50 best things to eat in the world by *The Guardian*, and the best pizza in Connecticut by ZAGAT and by us here at *Connecticut Magazine*.

Let's start with the holy grail, Pepe's white clam pizza, made with fresh clams, grated cheese, olive oil, fresh garlic and oregano. If that simplicity is the recipe, the sublime taste is the signature. No less an authority than World Pizza Champion Bruno DiFabio declares the pie "optimal."

Gary Bimonte, the grandson of Frank Pepe, and Ken Berry, president and CEO of Frank Pepe's Development Co., thinks Pepe's may well have invented white clam pizza in the mid-1960s.

The history of the pizzeria that opened in mid-June 1925 (90 years ago this year) says the pie was "most likely an organic inspiration by Frank Pepe; an idea born from the fact that Pepe's also served raw littleneck clams from Rhode Island, on the half shell, as an appetizer."

So why is it so great? The answer involves things particular to this pie and things that define every Pepe's pizza, most notably a fidelity to quality, hand-selected ingredients and freshness above all else.

To start, Pepe's flour, oil and tomatoes are all proprietary, meaning no other pizzeria has the same uniquely rendered or selected ingredients—same with the clams. The result of rigorous tasting and sourcing, only clams from particular beds and clam boats are used in Pepe's pizzerias. Clams have been rejected when arriving not up to standard—and sometimes the white clam pie simply isn't available; Pepe's would rather ride out a wave of disappointed customers than use less-than-perfect clams to assure pizza continuity. (One result was the addition of shrimp as a topping, to add an option for shellfish lovers and to offer an alternative when there are clam difficulties.)

The clam pizza, says Bimonte—who has personally made 1.2 million Pepe's pizzas—is unique "just the way we do it and the recipe."

Love meat, not clams? The authentic Italian sausage that dresses another classic pizza is made just for Pepe's. (The insider's secret may be pizzas built around roasted chicken as a topping. This chicken isn't mass produced and sliced and diced; instead it has been roasted whole in Pepe's ovens and then rendered for use as a topping. The same is true of the roasted red peppers.)

"Quality is No. 1," says Berry. "No corners are cut."

"We have a standard," adds Bimonte, who has two directors of operations helping him

Frank Pepe's grandson Gary Bimonte has personally made 1.2 million pizzas—all of them delicious.

manage the day-to-day operation of all the locations. "The family is still involved [and the family] oversees that quality." That family is now represented by the children of Frank Pepe's daughters Elizabeth and Serafina, who retired in the early 1990s and passed the mantle to Anthony, Francis, Lisa, Bernadette, Genevieve, Jennifer and Gary (Bimonte).

Another gem of the treasures they guard, and increasingly share with a wider audience, is Frank Pepe's Original Tomato Pie, which features tomatoes with grated cheese, garlic, oregano and olive oil. The other original version comes with anchovies, which is still available with anchovies imported from Italy.

In the very beginning it was a "plain tomato pie with no cheese, that's what my grandfather started with," Bimonte says. And back then the anchovies were more like sardines.

Just dough, tomatoes, olive oil, spices and grated cheese—why are these pies superior? For one thing, the tomatoes are not just imported from Italy but are specially chosen each year by members of the Pepe's family; so is the Pecorino Romano cheese.

In season there's a fresh tomato pie made only with the native tomatoes that make the cut, and all of the pizzas are built on foundation of proprietary dough made with flour

DIANA DELUCIA PHOTOGRAPHY

milled just for Pepe's.

Beyond ingredients, another differentiating factor is the ovens. Frank Pepe originated the New Haven-style thin crust pizza in bread ovens fired by coke, a byproduct of coal, the Pepe's history says. It was used until the late 1960s when it became unavailable, and then coal was used to fire the oven.

The ovens are replicated brick-by-brick in each new location and all are fired by coal, which burns hotter and produces a drier heat. That intense dry heat gives the pizzas the signature New Haven-style char. All the pizza makers who create that char are trained in New Haven, and all of the ingredients are the same in all Pepe's locations.

The first Pepe's after the flagship location in the Wooster Square neighborhood in New Haven was the one in Fairfield, a stone's throw from I-95 and near Black Rock. It opened in 2006, followed by the Manchester location a year later, and the Pepe's at Mohegan Sun and in Yonkers, N.Y., in 2009. The Danbury pizzeria opened in 2011, and 2013 brought the West Hartford Pepe's, which celebrated its first anniversary last October 8 by offering free pizza from 5 to 8 p.m. that day.

Berry says Pepe's is always looking for good locations in Connecticut, and thinks there may be two or three more pizzerias opened in the state.

On the immediate horizon, Pepe's is heading to a big league food city by expanding to Boston. "It's a great market for our brand," says Berry, explaining that Pepe's is already known in the Bay State, largely through the Massachusetts audience that discovered it at the Mohegan Sun casino pizzeria.

As we went to print in early February a lease for the space was about to be signed—and Berry noted that it's not the location the media had reported last year, the site of The Fireplace restaurant on Beacon Street in Brookline. Boston.com said last fall that the restaurant owners had decided to forge on.

Berry could only say the location was in metro Boston, promising to reveal the site as soon as the lease was signed. "If this one is well-received we'll be looking for others in the Boston metro area," he says of the pizzeria that will open sometime later this year.

Despite continuing to grow, the focus for Pepe's is also always not to change what Frank Pepe perfected after he came to the U.S. from Maiori, Italy, on the Amalfi coast, and first opened a bakery in New Haven, and then the now famous pizzeria.

"Going into the 90th year we're looking to show our appreciation to our customers," says Bimonte, and he personally is looking forward to the 100th anniversary. "As a family we want to carry on our grandfather's legacy."

For more, visit *pepespizzeria.com*, and make sure to click on the history page for the full story on Pepe's evolution.

New Haven's New Harvest

BY KATE HARTMAN

Step down off bustling Chapel Street and into the former home of the beloved Italian restaurant Scoozi and you will find yourself in the newest (and arguably most delicious) addition to the New Haven dining scene—Harvest Wine Bar & Restaurant—the fifth eatery by growing Connecticut dining brand and family affair JS Restaurant Group.

Brothers Vicente and Kleber and sister Nube Siguenza own CAVA in New Canaan, SCENA in Darien, 55 Wine Bar & Restaurant in Fairfield, the first Harvest in Greenwich and now the new location. Vicente Siguenza says Yale University Properties reached out to see if they were interested in expanding. They were, and now local foodies rejoice.

The restaurant occupies an L-shaped room with a long wooden bar and high-top tables filling one section and a more secluded dining room sitting opposite. Large glass walls look out onto an immense patio and beyond that, the street. The feel here is modern—wooden walls and unadorned tables and chairs in shades of chocolate and burnt umber.

At Harvest the emphasis is on farm fresh food. Ingredients are locally sourced, with most meats and produce coming from farms in upstate New York, Gilberties Farm in Easton and their own small farm in Weston. Dishes are designed around what's in season—a dining ethos of the Siguenza family since they moved to America from Ecuador in the early 1990s.

"Ever since I moved to this country I've always grown something in my backyard," says Vicente. "You can tell the difference because it is huge."

Chef Gustave Christman III is in charge at Harvest New Haven, crafting his interpretation of the brand's signature dishes (75 percent of the menu remains the same from Greenwich) and weekly specials. He shares the Siguenza family's farm-forward style and the result is a winning culinary marriage.

Take, for instance, the wood-grilled organic salmon we enjoyed on a recent visit, served alongside fingerling potatoes and baby carrots with roasted baby beet vinaigrette. The fish was moist and the sauce paired nicely. The butternut squash ravioli was decadently creamy without being too sweet, and the serving of wood grilled veal chop was satisfying, sitting atop a bed of creamy spinach.

However, the true winner among the entrées was a fish dish special. It was supposed to feature halibut but was replaced with sole last minute. The change was perhaps for the better. Two fish filets were piled atop a bed of a creamy well-seasoned risotto with greens on the side.

Between the Snack and Shares menu and the Starters menu, a meal could easily be made with appetizers alone. The butcher board comes piled with seven different meats and treats, including a memorable chicken liver mousse. Cheese boards are customizable.

Don't miss the deliciously creamy short rib mac 'n' cheese with Cabot white cheddar, or the pear and endive salad. We also enjoyed a risotto tater tot appetizer served with a creamy cheese sauce—a reminder to never overlook the specials.

Brunch and lunch menus boast copious options, too. All the best regions are represented on the wine list and the custom cocktails, like the Harvest Moon Shine, which mixes American Harvest vodka infused with fresh pineapple, Chambord and sour mix, are worth a try.

It's fair to say the Siguenzas have succeeded again with this second Harvest location. And things will only get better.

(203) 777-2500, harvestwinebar.com

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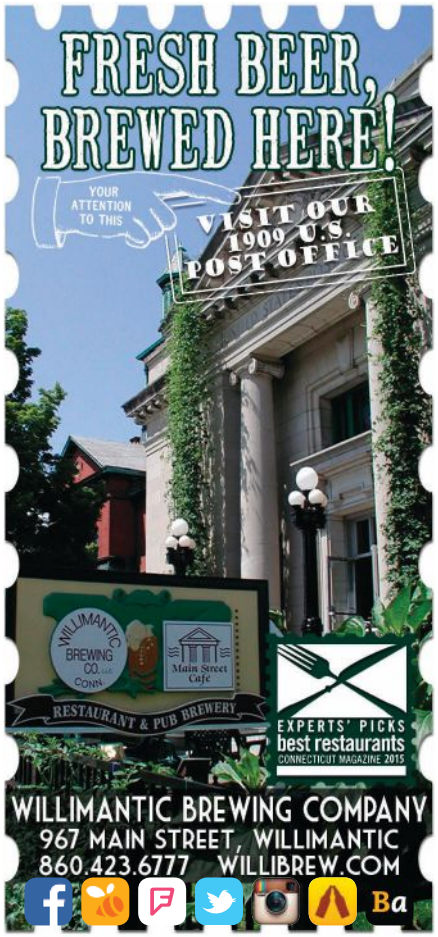

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Fairfield County

Artisan • ***New England*** A farm-to-table restaurant with New England-inspired seasonal cuisine. • 275 Old Post Rd., Southport, (203) 259-2800 (artisansouthport.com). Open daily. L D, $$, WA

Barcelona Restaurant & Wine Bar • ***Spanish Mediterranean*** Cutting-edge restaurant serving Spanish and Mediterranean cuisine. *Wine Spectator* Award of Excellence. • 63-65 North Main St., South Norwalk, (203) 899-0088; 18 West Putnam Ave., Greenwich, (203) 983-6400; 4180 Black Rock Tpke., Fairfield, (203) 255-0800; 222 Summer St., Stamford, (203) 348-4800 (barcelonawinebar.com). Open daily. L D LS, $$, WA

Bernard's • ***French*** Consistently serving perfectly executed seasonal entrées in an elegant country setting. *Wine Spectator* Award of Excellence. • 20 West La., Ridgefield, (203) 438-8282 (bernardsridgefield.com). Closed Mon. L (Tues.-Sun.) D SB, $$$, E, WA

Brasitas • ***Latin Fusion*** A gathering place for friends and family to enjoy exciting contemporary Latin Fusion cuisine, but with traditional accents. • 430 Main Ave., Norwalk, (203) 354-7329; 954 E. Main St., Stamford, (203) 323-3176 (brasitas.com). Open daily. L D $$

The Capital Grille • ***Steak*** Located in the heart of downtown Stamford this classic-style steakhouse serves dry-aged porterhouse as well as creative seafood dishes like citrus-glazed salmon. • 230 Tresser Blvd., Stamford, (203) 967-0000 (thecapitalgrille.com). Open daily. L (Mon.-Fri.) D $$$, E, WA

Cesco's Trattoria • ***Italian*** Chef Aldo Chiamulera's new restaurant is a sophisticated riff on an Old World country villa. *Wine Spectator* Award of Excellence. • 25 Old Kings Hwy., Darien, (203) 202-9985 (cescostrattoria.com). Open daily. L D, $$$, WA

Coromandel Cuisine of India • ***Indian*** A wide range of tasty Indian fare is served in a small, tastefully done space. • 25-11 Old Kings Hwy. N., Darien, (203) 662-1213; Coromandel Bistro, 86 Washington St., Norwalk, (203) 852-1213; 68 Broad St., Stamford, (203) 964-1010; 17 Pease Ave., Southport, (203) 259-1213 (coromandelcuisine.com). Open daily. L D SB, $$, WA

Dolce Cubano • ***Cuban*** A high-energy good time at this waterfront stunner. On the menu: Havana Buffalo wings, grilled oysters with tequila and sage butter and classic Spanish paella. • 78 Southfield Ave., Westport, (203) 817-0700 (dolcecubano.com). L D SB LS $$

Elm • ***American*** World-class chef Brian Lewis makes culinary magic here—with the freshest local, top-quality ingredients—in an elegant minimalist environment. And there's a great Sunday brunch. • 73 Elm St., New Canaan, (203) 920-4994 (elmrestaurant.com). Closed Monday. D SB, $$$, WA [★★★ 11/13]

The Fez • ***Moroccan*** In addition to excellent Moroccan fare—with small plates (kabobs, falafel salad) and large (slow-braised lamb shank, swordfish tagine)—The Fez serves up live music nightly. • 227 Summer St., Stamford, (203) 324-3391 (thefez1.com). Open daily. L (Mon.-Fri.) D LS, $$

Fin • ***Japanese*** Specializes in fresh, imaginative sushi and authentic Japanese cuisine. • 1253 Post Rd., Fairfield, (203) 255-6788; 219 Main St., Stamford, (203) 359-6688 (fin-sushi.com). Open daily. L D LS, $$, WA

F.I.S.H. • ***Seafood*** This mod-elegant restaurant feature a wide variety of excellently prepared seafood favorites and a special "Naked Fish" section of the menu that lets you choose your fish, how it's cooked and with which sauce it's topped. • 245 Bedford St., Stamford, (203) 724-9300 (fishstamford.com). Open daily. L (Mon.-Thurs.) D, $$$, WA [★★★ 7/14]

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 238 Commerce Dr., Fairfield, (203) 333-7373; 59 Federal Rd., Danbury, (203) 790-7373 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

Gabriele's Italian Steakhouse • ***Italian*** A throwback to the days of power dining, Gabriele's is large and luxe, and so are the steaks, which include filet mignon served on the bone, Wagyu and bone-in porterhouse. • 35 Church St., Greenwich, (203) 622-4223 (gabrieles-ofgreenwich.com). Open daily. D, $$$

The Ginger Man • ***American*** A New England-style tavern with 52 beers on tap (and 80 in bottles), burgers, brick-grilled duck and New York strip. • 64 Greenwich Ave., Greenwich, (203) 861-6400; 99 Washington St., South Norwalk, (203) 354-0163 (gingermangreenwich.com; gingermannorwalk.com). Open daily. L D LS SB, $$, WA

Joseph's Steakhouse • ***American*** Known for a New York-style steakhouse experience with gems such as prime dry-aged beef and its porterhouse steak for two. • 360 Fairfield Ave., Bridgeport, (203) 337-9944 (josephssteakhouse.com). Open daily. L (Mon.-Fri. 12-3 p.m.) D (Mon.-Thurs. 5-9:30 p.m., Fri.-Sat. 5-10:30 p.m., Sun. 5-9 p.m.) $$$, WA

l'escale • ***French*** A stylish, romantic dining room overlooking Greenwich Harbor that serves superb Provençal cuisine. • 500 Steamboat Rd., Delamar Greenwich Harbor, Greenwich, (203) 661-4600 (lescalerestaurant.com). B L D LS SB, $$, WA

Market Place • ***American*** Featuring American farm-to-table cuisine, and a menu that is equally healthy, locally sourced, unique, and delicious. The food and drink menus change according to what is currently fresh from farms the restaurant works with. • 33 Mill Plain Rd., Danbury, (203) 616-5836 (marketplacedanbury.com). Open daily. L D LS, $$, WA

Match • ***American*** The farm-fresh, seasonal menu at this upscale SONO restaurant changes daily but always offers something intriguing. • 98 Washington St., South Norwalk, (203) 852-1088 (matchsono.com). Open daily. D L (Wed.-Fri.), $$$

CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Advertisers are guaranteed inclusion in the month they advertise. Restaurants reviewed after January 2013 are listed with our critic's ratings (poor; fair; ★ good; ★★ very good; ★★★ superior; ★★★★ extraordinary). Average entrée prices are based on dinner entrées: $—inexpensive (under $15); $$—moderate ($15-$25); $$$—expensive (over $25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access)

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Mezon Tapas Bar & Restaurant • ***Latin Fusion*** The menu features an inventive mix of Spanish, Latin American and Caribbean dishes, featuring locally grown and seasonal ingredients. • 56 Mill Plain Rd., Danbury, (203) 748-0875 (mezonct.com). Open daily. L D LS, $$, WA

Ola • ***Nuevo Latino*** Fresh high-quality ingredients are knowledgeably prepared in-house. Nothing's too weird or outrageously expensive, the staff is helpful, the ambience nonjudgmental. • 694 Brooklawn Ave., Bridgeport, (203) 296-4884 (olarestaurantct.com). D WA $$

Ondine • ***French*** Serves classic French dishes such as duck foie gras with rhubarb-and-fig compote. One of the classic Fairfield County restaurants • 69 Pembroke Rd. (Rte. 37), Danbury, (203) 746-4900 (ondinerestaurant.com). Closed Mon.-Tues. D SB, $$$, WA

Rive Bistro • ***French*** Serves up the classics—steak frites, moules Provençal, croque monsieur, frisée aux lardons and tarte tatin. • 299 Riverside Ave., Westport, (203) 557-8049 (rivebistro.com). Open daily. L D SB, $$ WA [★★★ 7/13]

Tazza Osteria • ***Creative Italian*** Try favorites like grilled octopus, hanger steak, meatballs and brick oven pizza in a modern and trendy atmosphere. • 116 Post Rd., Fairfield, (203) 292-8810 (tazzaosteriabar.com). Open daily. L (Mon.-Sat) D. $$, W

Uberti's Fish Market • ***Seafood*** Specialties include fish-and-chips, stuffed scallops, lobster rolls and deep-fried lobster at this seafood market. • 88 Ferry Blvd., Stratford (203) 377-1429. Open daily. L D $$ WA

Walrus + Carpenter • ***Barbecue*** Sink your teeth into the barbecue offered at this sleek new location in the Black Rock section of Bridgeport. The customer favorite is the Notorious P.I.G. • 2895 Fairfield Ave., Bridgeport (203) 333-2733 (walruscarpenterct.com). Open daily. L D $$

Hartford County

Abigail's Grille and Wine Bar • ***American*** A completely remodeled 1780 tavern blending classic charm with upscale casual dining. Try Gorgonzola-topped pork chops or cedar-plank Atlantic salmon. • 4 Hartford Rd., Simsbury, (860) 264-1580 (abigailsgrill.com). Open daily. L (Mon.-Fri.) D SB, $$, WA

À Vert Brasserie • ***French*** Owned by two chefs who in recent years have been making the Connecticut foodie world sit up and take notice, this restaurant offers beautiful food combined with imagination, perfectionism and zest. • 35 LaSalle Rd., West Hartford, (860) 904-6240 (avertbrasserie.com). Open daily. L D, LS, $$, WA

Barcelona Restaurant & Wine Bar • ***Spanish Mediterranean*** Barcelona's newest location in a popular line of hip, European-style restaurants. • 971 Farmington Ave., West Hartford, (860) 218-2100 (barcelonawinebar.com). Open daily. L (Mon.-Sat.) D LS, $$, E, WA

Bear's Smokehouse Barbecue • ***Barbecue*** Let your inner bear roar at these finger-lickin' good Kansas City-style barbecue joints owned by competitive eating champion Jamie McDonald. • 89 Arch St., Hartford, (860) 724-3100; 2152 Poquonock Ave.,Windsor, (860) 999-3834 (bearsbbq.com). Open daily. L D, $$, WA

Carbone's Kitchen • ***Italian*** This casual-dining little brother to Carbone's Ristorante Italian restaurant was established in 2012. Like the original Carbone's in Hartford, this restaurant uses fresh and local ingredients to prepare old-school Italian classics. • 6 Wintonbury Mall, Bloomfield, (860) 904-2111 (carboneskitchen.com). Open daily. L (Mon.-Fri.) D, $$, WA

Carbone's Ristorante • ***Italian*** This old-school, fine-dining Italian restaurant was established in 1938 and has survived as long as it has for a reason. Dishes include lobster risotto, grilled veal chop and eggplant, chicken and veal parmigiano • 588 Franklin Ave., Hartford, (860) 296-9646 (carbonesct.com). Closed Sun. L (Mon.-Fri.) D, $$$, WA

Firebox • ***New American*** Firebox boasts a seasonal, Connecticut farm-inspired menu including seared Stonington scallops and Connecticut farm-raised lamb. • 539 Broad St., Hartford, (860) 246-1222 (fireboxrestaurant.com). Open daily. L (Mon.-Fri.) D, $$, E, WA

Fleming's Prime Steakhouse & Wine Bar • ***American*** A premier destination for prime meats and chops, fresh fish and poultry, with a sophisticated wine list. • Blue Back Square, 44 South Main St., West Hartford, (860) 676-WINE (flemingssteakhouse.com). Open daily. D, $$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous white clam pizza is the standout, any pie here is worth the wait. • 1148 New Britain Ave., West Hartford, (860) 236-7373; 221 Buckland Hills Dr., Manchester, (860) 644-7333 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

Grants Restaurant, Bar & Patisserie • ***Continental*** A West Hartford institution serving inventive dishes like braised lamb shank, pistachio-crusted Idaho trout and chocolate-caramel opera cake. • 977 Farmington Ave., West Hartford, (860) 236-1930 (billygrant.com). Open daily. L (Mon.-Sat.) D, $$, WA

Joey Garlic's • ***Italian*** Enjoy New Haven-style brick-oven pizzas, fresh-ground burgers, grinders and pasta in a family-friendly atmosphere. • 150 Kitts La., Newington, (860) 372-4620; 372 Scott Swamp Rd., Farmington, (860) 678-7231; 353 Park Rd., West Hartford, (860) 523-5639 (joeygarlics.com). Open daily. L D, $, WA

La Trattoria • ***Italian/American*** Enjoy seafood linguine fra diavolo and tableside Caesar salad. Banquet facility on premises. • Rte. 44, Canton, (860) 673-5000 (latrattoriact.com). Open daily. L (Mon.-Fri., Sun.) D, $$, E (weekends), WA

Little Pub • ***American*** Great food, generous drinks, seasonal menus and a lively pub atmosphere where you'll feel right at home. • 59 Ethan Allen Hwy., Ridgefield, (203) 544-9222 (littlepub.com). Open daily. L D $$

Max Downtown • ***American*** A Hartford mainstay featuring global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. *Wine Spectator* Best of Award of Excellence. • 185 Asylum St., Hartford, (860) 522-2530 (maxrestaurantgroup.com). Open daily. L (Mon.-Fri.) D LS, $$$, WA

Max Fish • ***Seafood*** A lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an uptempo environment. • 110 Glastonbury Blvd., Glastonbury, (860) 652-3474 (maxfishct.com). Open daily. L (Mon.-Sat.) D LS, $$

Metro Bis • ***American*** The restaurant's got a lovely new home at Simsbury 1820 House, but the focus hasn't changed—classically grounded innovation, seasonally oriented and ever open to a playful riff or two. • 731 Hopmeadow St., Simsbury, (860) 651-1908 (metrobis.com). Closed Sun. L D, $$, WA

The Mill on the River • ***American*** Pan-seared Chilean sea bass and pork chop Milanese are tops at this former gristmill. *Wine Spectator* Award of Excellence. • 989 Ellington Rd., South Windsor, (860) 289-7929 (themillontheriver.com). Open daily. L (Mon.-Fri.) D SB, $$, WA

Millwright's Restaurant • ***American*** Tyler Anderson dazzled us for years at The Copper Beech Inn. Now, he's wowing all comers at this sparkling restaurant. • 77 West St., Simsbury, (860) 651-5500 (millwrightsrestaurant.com). Closed Mon.-Tues. D, $$$, WA

ON20 • ***Contemporary French / American*** Savor panaromic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. • 400 Columbus Blvd., 20th Floor, Hartford, (860) 722-5161 (ontwenty.com). Closed Sat.-Sun. L D (Thurs.-Fri.), $$ (L) $$$ (D), E

Republic • ***Gastropub*** Handcrafted beers, boutique wines and small-batch bourbons are offered at this high-end pub. • 39 Jerome Ave., Bloomfield, (860) 216-5852 (republicct.com). Open daily. L (Mon.-Fri.) D LS, $$ [★★½ 10/14]

Ruth's Chris Steakhouse • ***Steak*** Billed as "the steak that speaks for itself" the steaks served at the Connecticut location of this national chain are USDA Prime. In addition, the restaurant utilizes locally sourced produce in its recipes. • 2513 Berlin Tpke., Newington, (860) 666-2202 (ruthschris.com). L (Sun.) D $$$, WA

Salute • ***Italian/American*** It's like a classy party every night at this restaurant, where diners enjoy everything from traditional pasta dishes (including gluten-free choices) to giobatto, a robust chicken-sausage stew in a spicy broth served over fettucine. • 100 Trumbull St., Hartford, (860) 899-1350 (salutect.com). Open daily. L (Mon.-Sat.) D, $$, WA

Tisane Euro-Asian Café • ***Asian Fusion*** The diverse menu is complemented by over 40 specialty martinis and other specialty drinks. Try the Far East nachos, wings trio, Tisane Cobb salad, noodle bowls and espresso steak. • 537 Farmington Ave., Hartford, (860) 523-5417 (mytisane.com). Open daily. L D SB, $, E, WA

Trumbull Kitchen • ***American*** "Global comfort food" is served at communal tables in the bar or individual tables in the dining rooms at this sophisticated city brasserie. *Wine Spectator* Award of Excellence. • 150 Trumbull St., Hartford, (860) 493-7417 (maxrestaurantgroup.com). Open daily. L (Mon.-Sat.) D LS, $$, E

Treva Restaurant • ***Italian*** Offers chef-inspired Northern Italian cuisine—bronzino, tagliardi and porchetta—in a warm, rustic and casual environment. Treva's mixologists create a wide range of cocktails. • 980 Farmington Ave., West Hartford, (860) 232-0407 (trevact.com). Open daily. L (Mon.-Fri.) D SB LS, $$

Vinted Wine Bar & Kitchen • ***Tapas*** This exciting restaurant in Blue Back Square serves 68 wines by the glass along with an ambitious small-plates menu. 63 Memorial Rd., West Hartford, (860) 206-4648 (vintedwinebar.com). Open daily. D, $$, WA

The Willows • ***American*** A suave boîte in the Dou-bleTree Hotel helmed by star chef Leo Bushey III. On the menu: vanilla-poached lobster, pot-au-feu and pork tenderloin roulade with sun-dried fruit. • 42 Century Dr., Bristol, (860) 589-7766 (doubletree-bristol.com). Open daily 5 to 10. D, $$$, WA [★★★½ 8/13]

Wood-n-Tap • ***American*** Hip, fun eateries known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 99 Sisson Ave., Hartford, (860) 232-TAPS; 1274 Farmington Ave., Farmington, (860) 773-OPEN; 420 Queen St., Southington, (860) 329-0032; 12 Town Line Rd., Rocky Hill, (860) 571-9444 (woodntap.com). Open daily. L D LS, $, WA

Litchfield County

Arethusa al Tavolo • ***New American*** This high-flying country restaurant serves sparkling dishes like butter-poached halibut with crab paella, rack of lamb and a glorious reinvention of Peking duck. • 828 Bantam Rd., Bantam, (860) 567-0043 (arethusaaltavolo.com). Open Thurs.-Sun. D, $$$, WA

Backstage • ***American*** Enjoy casual American fare prepared from scratch—salads and soups, creative small plates, hand-formed Angus patties on house-baked rolls—and 40 beers on tap. • 84 Main St., Torrington, (860) 489-8900 (backstageeatdrinklive.com). Open daily. L D LS SB, $$, E, WA

Carmen Anthony Fishhouse • ***Seafood & Steak*** Carmen Anthony offers an impressive variety of fresh-only seafood, big Maine lobsters (up to five pounds) and thick Black Angus steaks. *Wine Spectator* Award of Excellence. • 757 Main St., Woodbury, (203) 266-0011. Open daily. L D LS, $$$, E, WA

Carole Peck's Good News Cafe • ***New American*** Chef Carole Peck offers original dishes like warm crab taco and chicken tagine. • 694 Main St. S., Woodbury, (203) 266-GOOD (goodnews-cafe.com). Closed Tues. L D, $$

Community Table • ***American*** Chef Joel Viehland offers a seasonal menu using only ingredients grown, raised or foraged within a 200-mile radius. • 223 Litchfield Tpke., Washington, (860) 868-9354 (communitytablect.com). Closed Tues.-Wed. D SB, $$, WA

The Cookhouse • ***Barbecue*** "Slo-smoked" baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Rd. (Rte. 7), New Milford, (860) 355-4111 (thecookhouse.com). Open daily. L D, $$, WA

Gifford's • ***American*** Enjoy an American melting pot of a menu that features the flavors of Thailand, Tuscany, Vietnam, Morroco and France, as well as local farm fare. In winter guests can enjoy a fireplace, in summer they can eat outside on an awning-shaded dining terrace. • 9 Maple St., Kent, (860) 592-0262 (jpgifford.com). Closed Mon.-Tues. D, $$$, WA [★★½ 6/14]

G.W. Tavern • ***American*** A Colonial-style tavern with a cozy bar and live music on weekends. Serves seasonal all-natural foods, including steaks and fresh seafood. • 20 Bee Brook Rd. (Rte. 47), Washington Depot, (860) 868-6633 (gwtavern.com). Open daily. L D LS SB, $$, WA

The Hopkins Inn • ***Austrian/American*** A country inn with an Old World atmosphere known for wiener schnitzel, backhendl and fresh-caught trout. • 22 Hopkins Rd., Warren, (860) 868-7295. Closed Mon. B L (Tues.-Sat.) D, $$$

The Painted Pony • ***American*** This cozy spot offers a variety of dishes, from prime rib and steak to pasta and pizza. Live entertainment every Thurs. • 74 Main St. (Rte. 61), Bethlehem, (203) 266-5771 (paintedponyrestaurant.com). Open daily. L (Mon.-Sat.) D, $, E, WA

Pastorale • ***French/Mediterranean*** Housed in a 1760s Colonial, Pastorale uses local and organic ingredients in dishes like pan-seared Idaho rainbow trout, chicken paillard and moules marinière. • 223 Main St., Lakeville, (860) 435-1011 (pastoralebistro.com). Closed Mon. D SB, $$, WA

The Restaurant at Winvian • ***French*** Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. • 155 Alain White Rd., Morris, (860) 567-9600 (winvian.com). Closed Mon.-Tues. L D, $$$, WA

River Bistro • ***Mediterranean*** Located on the banks of the Housatonic River, River Bistro offers fine Mediterranean cuisine with a Spanish accent. The house specialties include a variety of tapas and traditional paella. • 300 Kent Rd., New Milford, (860) 355-4466 (riverbistro.net). Closed Mon.-Tues. L (Sun.) D, $$, WA

Salsa Restaurant • ***Southwestern*** Salsa highlights Southwestern cuisine with house-made mild-to-hot New Mexican-style dishes, fajitas, quesadillas and house-made salsas. • 31 Bank St., New Milford, (860) 350-0701. Closed Mon. L D, $, WA

Scarpelli's • ***American*** Since 1936, Scarpelli's has been offering classic comfort foods like chicken parmigiana, meat loaf, fried chicken and fish-and-chips. • 865 Migeon Ave., Torrington, (860) 482-7977 (scarpellisclassiccatering.com). Open daily. B L D, $$, WA

Venetian Restaurant • ***Classic Italian*** Enjoy seasonal specials and traditional fare like house-made pasta, veal dishes, grilled lamb chops, and tiramisu and rum cake for dessert. • 52 East Main St., Torrington, (860) 489-8592 (thevenetianrestaurant.com). Closed Tues. L (Mon.-Sat.) D, $$, WA

The Village Restaurant • ***American*** A historic pub and restaurant in the heart of Litchfield. Veal Bartalucci, Parmesan-and-horseradish-encrusted salmon and cheeseburgers top the menu. • 25 West St., Litchfield, (860) 567-8307 (villagelitchfield.com). Open daily. L D, $$

West Street Grill • ***New American*** An innovative restaurant with a star-studded clientele and menu to match. Serves wild fish, handmade pasta and organic salads. *Wine Spectator* Award of Excellence. • 43 West St., Litchfield, (860) 567-3885 (weststreetgrill.com). Open daily. L D SB, $$$, R (on weekends), WA

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dining guide | litchfield county

The White Horse Country Pub • ***American*** Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones—shepherd's pie, fish-and-chips and bangers and mash. • 258 New Milford Tpke., Washington, (860) 868-1496 (whitehorse-countrypub.com). Open daily. L D SB, $$, WA

Yokohama • ***Japanese*** Delicious tempura and teriyaki dishes, plus sushi and sashimi. • 131 Danbury Rd., New Milford, (860) 355-0556 (yokohama-sushi.net). Open daily. L D, $$, WA

Middlesex County

Alforno • ***Northern Italian*** Known for a great selection of house-made ravioli, including veal osso buco with fresh ricotta ravioli, butternut squash ravioli and wild boar ravioli, as well as tagliatelle Bolognese and arugula chicken. • 1654 Boston Post Rd., Old Saybrook, (860) 399-4166 (alforno.net). Open daily. L D, $$, WA

Angelico's Lake House • ***American*** Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. Try the spinach risotto, roast prime rib, stuffed salmon or lobster ravioli with sautéed shrimp. • 81 North Main St., East Hampton, (860) 267-1276 (angelicoslakehouse.com). Open daily. L D LS SB, $$, E, WA

Aspen • ***New American*** The menu at this sophisticated spot includes small plates (house-made tagliatelle, grilled flatbreads) and large—duck breast, rabbit, lobster pappardelle, Stonington sea scallops and more. • 2 Main St., Old Saybrook, (860) 395-5888 (aspenct.com). Open daily. L (Tues.-Sun.) D, $$, WA

Boom on the Water • ***American*** Dine on the outdoor deck overlooking a sea of yachts. Favorites include fried oysters, filet mignon Oscar with crabmeat-sherry cream and BBQ duck quesadillas. • Brewer's Pilots Point Marina, 63 Pilots Point Dr., Westbrook, (860) 399-2322 (boomrestaurant.net). Open daily. L D SB, $$, WA

Chicago Sam's • ***American*** This beloved sports bar takes sports fanaticism to new heights showing every NFL, MLB, NBA and NHL game. When it comes to the menu this place is also a winner. The 70-item pub menu serves lunch till midnight and 20 seasonally rotating beers are on tap. • 51 Shunpike Rd., Cromwell, (860) 635-1860 (chicagosams.com). Open Daily. L D LS, $, E, WA

Coyote Blue Tex Mex Café • ***Tex-Mex*** The extensive menu includes the spinach-and-feta quesadilla, cattleman's steak and Southwestern stir-fry served over Mexican rice. • 1960 Saybrook Rd., Middletown, (860) 345-2403 (coyoteblue.com). Closed Mon. D, $, WA

Cuckoo's Nest • ***Mexican*** Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, Cajun shrimp and scallops for over 35 years. • 1712 Post Rd., Old Saybrook, (860) 399-9060 (cuckoosnest.biz). Open daily. L D SB, $$, E, WA

Fresh Salt • ***American*** Drink in the glorious water view while savoring cioppino, merlot-braised short ribs, osso buco and Block Island swordfish. • 2 Bridge St., Old Saybrook, (860) 395-2000 (saybrook.com). Open daily. B L (Mon.-Sat.) D SB, $$$, E, WA

Gabrielle's • ***American Bistro*** Gabrielle's is an upscale bistro serving grilled tenderloin of beef, pan-seared scallops and pan-roasted fillet of salmon. • 78 Main St., Centerbook, (860) 767-2440 (gabrielles.net). Open daily. L (Mon.-Fri.) D SB, $$, WA

Gelston House • ***American*** This historic restaurant offers unparalleled views of the Goodspeed Opera House and the Connecticut River. Entrées include pan-seared duck breast, filet mignon and lamb ragout. • 8 Main St., East Haddam, (860) 873-1411 (gelstonhouse.com). Closed Mon. L (Tues.-Sun.) D LS SB, $$, E, WA

The Griswold Inn • ***American*** The beloved 1776 "Gris" features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom. Wine Spectator Award of Excellence. • 36 Main St., Essex, (860) 767-1776 (griswoldinn.com). Open daily. L D SB, $$$, E, WA

Hilltop BBQ • ***Barbecue*** Beer-battered onion rings, loaded chili, Memphis-style baby-back ribs and cornmeal-and-jalapeño-crusted catfish are just a few of the down-home choices here. • 12 Rae Palmer Rd., Moodus, (860) 873-1234 (hilltopbbqsteakhouse.com). Open daily. L D, $$, WA

Haveli India • ***Indian*** Amidst traditional Indian decor, Haveli serves coconut soup, chicken tikka masala, diwani kebab, fish tandoori and the Haveli mixed grill. • 1300 South Main St., Middletown, (860) 347-7773 (haveliindia.com). Open daily. L D, $, WA

Lenny & Joe's Fish Tale • ***Seafood*** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Rd., Westbrook, (860) 669-0767 (ljfishtale.com). Open daily. L D, $$, WA

Liv's Oyster Bar • ***Seafood*** Liv's is a stylish, small neighborhood restaurant housed in an old movie theater. Stonington sea scallops, wild salmon, organic chicken and heirloom vegetables top the menu. • 166 Main St., Old Saybrook, (860) 395-5577 (livsoysterbar.com). Closed Tues. D, $$, WA

Luigi's • ***Italian*** Enjoy classic Italian favorites like seafood cannelloni, chicken leonardo, veal parmigiana, whole clams, prime rib and other dishes in a warm, home-like atmosphere. • 1295 Boston Post Road, Old Saybrook, (860) 388-9190 (luigis-restaurant.com). Closed Monday (except in July and August). D, $$, WA

The Restaurant at Water's Edge • ***Continental*** Drink in the view of Long Island Sound as you savor fare like filet mignon and applewood-smoked Atlantic salmon. • 1525 Boston Post Rd., Westbrook, (860) 399-5901 (watersedge-resort.com). B L D SB, $$$, WA

Restaurant L&E/French 75 Bar • ***French*** Upstairs you'll find formal, elegant dining and a seasonal menu while downstairs offers a more traditional bistro experience. • 59 Main St., Chester, (860) 526-5301 (restaurantlande.com). Open daily. D LS, $$$, WA

River Tavern • ***American*** Farm-to-table pioneer Jonathan Rapp wears top toque at this town fixture. On the menu: made-to-order guacamole, grilled Stonington swordfish, New York strip. • 23 Main St., Chester, (860) 526-9417 (rivertavernrestaruant.com). Open daily. L D $$

New Haven County

116 Crown • ***American Tapas/Small Plates*** Dine on sliders, pizzettes and charcuterie and cheese in a loungelike atmosphere—along with exciting house cocktails created by mixologist John Ginnetti. • 116 Crown St., New Haven, (203) 777-3116 (116crown.com). D LS, $$, E, WA

121 Restaurant @ OXC • ***American*** Watch the planes take off and land at 121, located at the Waterbury-Oxford Airport. The menu runs from great pizzas and burgers to an eclectic mix of American favorites. • 7 Juliano Dr., Oxford, (203) 262-0121 (121atoxc.com). Closed Mon. L D, $$, E, WA

Aldario's Restaurant • ***Classic Italian*** Featuring rich colors, cozy booths and vaulted ceilings, this spot serves pork osso buco and zuppa di pesce. • 240 Naugatuck Ave., Milford, (203) 874-6096 (aldarios.com). Closed Mon. L D, $$, WA

Archie Moore's Bar & Restaurant • ***American*** Casual pub-style dining with burgers, nachos and salads. And don't miss the award-winning buffalo chicken wings. • 188½ Willow St., New Haven, (203) 773-9870; 39 N. Main St., Wallingford, (203) 265-7100; 15 Factory La., Milford, (203) 876-5088, (archiemoores.com). Open daily. L D LS, $

Bar Bouchée • ***French*** Jean Pierre Vuillermet's classic bistro has a black-and-white tile floor, pressed-tin-style walls and ceiling and a zinc bar. On the menu: duck leg confit, charcuterie and beef bourguignon. • 8 Scotland Rd., Madison, (203) 318-8004. Open daily. D, $$

Barcelona Restaurant & Wine Bar • ***Spanish Mediterranean*** A hip restaurant serving Spanish and Mediterranean cuisine—including tapas, hot and cold. *Wine Spectator* Award of Excellence. • 155 Temple St., New Haven, (203) 848-3000 (barcelonawinebar.com). Open daily. L D LS, $$, WA

Bin 100 • ***Mediterranean*** Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, (203) 882-1400 (bin100restaurant.com). Open daily. D SB, $$, E, WA

Bistro Mediterranean • ***Mediterranean*** This casual and relaxed restaurant has Spanish and Mediterranean influences and offers a variety of beloved dishes including scallops parrilla, paella and brussels sprout salad. • 383 Main St., East Haven, (203) 467-2500, (bistromediterraneanandtapasbar.com. Open daily. L D, $$, WA

Carmen Anthony Steakhouse • ***Steak & Seafood*** The place to enjoy thick Black Angus steaks and Maine lobsters in a clubby atmosphere. *Wine Spectator* Award of Excellence. • 496 Chase Ave., Waterbury, (203) 757-3040; 660 State St., New Haven, (203) 773-1444 (carmenanthony.com). L D LS, $$$, WA

The Cask Republic • ***Gastropub*** Beer is the star here, with 125 bottled and more than 50 draft beers on offer. Pair it with dishes like sweet-potato clam chowder, oyster sliders and pan-seared sea scallops. • 179 Crown St., New Haven, (475) 238-8335 (thecaskrepublic.com). Closed Sun. L D, $$, WA

Ceviche • ***Latin Fusion*** Several different styles of ceviche are offered here. In addition the place features a variety of sizzling Latin dishes, cocktails and 30 different types of tapas. Try the Granada Mojito, which features pomegranate flavors. • 530 Middlebury Road, Middlebury, (203) 527-7634 (cevichelatinkitchen.com). Closed Monday. L (Wed.-Thurs.) D LS, $$, WA

Claire's Corner Copia • ***Vegetarian*** A café-style spot offering globe-trotting dishes like organic-mushroom crêpes, Bengal curry, Irish breakfast and Lithuanian coffee cake. • 1000 Chapel St., New Haven, (203) 562-3888 (clairescornercopia.com). Open daily. B L D SB, $, WA

Consiglio's Restaurant • ***Classic Italian*** Family-owned and -run for over 70 years, Consiglio's is known for classic home-style favorites like homemade cavatelli and braciole, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, (203) 865-4489 (consiglios.com). Open daily. L (Tues.-Fri., Sun.) D, $$

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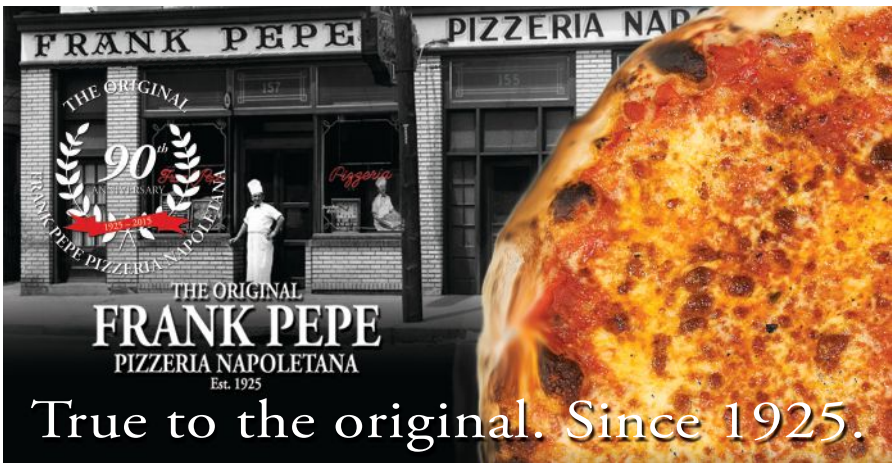


Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, (203) 865-5762 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

Geronimo Tequila Bar & Southwest Grill • ***Southwestern Fusion*** A mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, (203) 777-7700 (geronimobarandgrill.com). Open daily. L (Mon.-Sat.) D, $$ [★★ 7/13]

Goodfellas Restaurant • ***Italian*** The extensive menu is a veritable Best Hits of Italy, featuring pastas and gnocchi, pork chop Milanese, steak pizzaiola, veal saltimbocca and the chef's signature filet cognac. • 702 State St., New Haven, (203) 785-8722 (goodfellasrestaurant.com). Open daily. L, D, $$, WA

Heirloom • ***Modern Continental*** Chef Carey Savona serves herbed gnocchi with rapini and tomatoes, and crab cakes with fennel and vermouth butter. • The Study at Yale, 1157 Chapel St., New Haven, (203) 503-3919 (studyhotels.com). Open daily. B L (Mon.-Sat.) D SB, $$, WA

J. Christian's • ***New American*** A smart, lively restaurant and lounge that takes no shortcuts in preparing New American cuisine with a Southern accent. • 9 North Main St., Wallingford, (203) 265-6393 (jchristians.com). Closed Mon. L D, $$

Ibiza Tapas • ***Tapas*** Requeson cheese croquettes, sautéed shrimp in garlic sauce and Spanish veal-and-pork meatballs are among the offerings. • 1832 Dixwell Ave., Hamden, (203) 909-6512 (ibizatapaswinebar.com). Open daily. L D, $, WA

La Tavola Ristorante • ***Classic Italian*** Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pumpkin ravioli and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, (203) 755-2211 (latavolaristorante.com). Closed Sun. L D, $$, WA

Lenny & Joe's Fish Tale • ***Seafood*** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 501 Long Wharf Dr., New Haven, (203) 691-6619 (ljfishtale.com). Open daily. L D, $$, WA

L'Orcio • ***Contemporary Italian*** This upscale restaurant features a menu of house-made pastas, grilled whole fish and steaks. • 806 State St., New Haven, (203) 777-6670 (lorcio.com). Closed Mon. L (Fri.) D, $$

Moxie • ***American*** High end American cuisine is the star here. Try the perfectly cooked burger that comes with awesome fries doused in kosher salt and malt vinegar powder. • 52 Wall Street, Madison, (203) 421-6963, moxie-bar.com. Closed Mon. D (Tues.-Sun) L (Fri.-Sun.), $$, WA

Olea • ***Spanish*** A world-class, full-service, Spanish restaurant, with a fun tapas bar. • 39 High St., New Haven (203) 780-8925, oleanewhaven.com. Closed Sun., Mon.-Thur. L D, $$$, WA [★★★★ 2/15]

Miya's • ***Sushi*** A sushi restaurant like no other, thanks to chef Bun Lai's unique creations. • 68 Howe St., New Haven, (203) 777-9760 (miyassushi.com). Closed Sun.-Mon. L D, $$$, WA

Ristorante Luce • ***Classic Italian*** Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, (203) 407-8000 (ristoranteluce.net). Open daily. L (Mon.-Fri.) D, $$

Roìa • ***French/Italian*** This new spot in the Taft Hotel building evokes a golden era when romance reigned. On the menu: artichoke soup, chicken al mattone and panna cotta. 261 College St., New Haven, (203) 200-7045 (roiarestaurant.com). D (Wed.-Sun.) $$ WA

Sake Fusion Restaurant • ***Asian Fusion*** Indian pancakes with curry sauce, Thai red snapper, Vietnamese-style grilled pork and Malaysian-style sautéed eggplant are just a few of the Asian-fusion dishes on the menu at this exotic spot. • 730 Main St. S., Southbury, (203) 264-2888 (sakefusionsouthbury.com). Open daily. L (Mon.-Sat.) D, $, WA

Sans Souci • ***American*** A casual mainstay in the area that prides itself on offering fresh pasta, steak, chicken, veal, seafood and other crowd pleasers. • 2003 N. Broad St., Meriden, (203) 639-1777 (sanssoucirestaurant.com). Closed Mon. L (Tues.-Fri.) D $$

Señor Pancho's • ***Mexican*** A festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, steak ranchero and fajitas. • 280 Cheshire Rd., Prospect, (203) 758-7788; 385 Main St. S., Southbury, (203) 262-6988 (senorpanchos.com). Open daily. L D SB, $, E, WA

Thali Regional Cuisine of India • ***Indian*** Chic, exotic and fun. Thali dinners include Konkan crab, lamb chops and Andhra chicken curry. • 4 Orange St., New Haven, (203) 777-1177 (thali.com). Open daily. L D SB, $$, WA

The Wharf • ***New American*** This great spot at the Madison Beach Hotel serves up steak tartare, cioppino and grilled Berkshire pork chop with roasted fennel—with a side of water views. • 94 West Wharf Rd., Madison, (203) 350-0014 (madisonbeachhotel.com). Open daily. B, L (Mon.-Sat.), D. $$$, WA

Wood-n-Tap • ***American*** Hip, fun eateries known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 311 Boston Post Rd., Orange, (203) 799-9663; 970 N. Colony Rd., Wallingford, (203) 265-9663 (woodntap.com). Open daily. L D LS, $, WA

Zafra Cuban Restaurant & Rum Bar • ***Cuban*** With a collection of 300 different kinds of rum—one of the largest in the country—this New Haven establishment is Connecticut's first true rum bar. Small, dark and atmospheric, this hip locale features chef Tadahiro ("Haya") Hayasaka's subtle and sometimes fanciful take on Cuban soul food. • 259 Orange St., New Haven, (203) 859-5342 (zafrarumbar.com). Open daily. L (Tues.-Fri.) D LS, $$, WA

New London County

Al Dente • ***Italian*** Savor the mouthwatering flavors of frutti di mare, farfalle con pollo and medaglioni de manzo, followed up with cannoli or tiramisu at this Italian dining gem. • Foxwoods Resort Casino, Mashantucket, (800) Foxwoods (foxwoods.com). Open daily. D, $$$, E, WA

Alta Strada • ***Italian*** Try favorites like chittara with spicy lobster and fresh peas and grilled lamb chops with asparagus, potato and pickled onion salad. • MGM Grand at Foxwoods, 240 MGM Grand Dr., Mashantucket, (860) 312-2582 (altastradarestaurant.com). Open daily. L D, $$$

Azu • ***American*** Features a great bar and dishes such as grilled pizza salad, baked macaroni and cheese with lobster and linguine with red clam sauce. • 32 West Main St. Mystic, (860) 536-6336 (azuct.com). Open daily. B L D LS, $$

Ballo Italian Restaurant & Social Club • ***Italian*** A sumptuous restaurant inspired by the magnificent 12th-century Abbey of San Galgano in Siena. On the menu: pizza and pasta, striped bass and veal porterhouse. • Mohegan Sun, Uncasville, (860) 862-1100 (balloitalian.com). L D, $$, WA

Bar Americain • ***American*** This brasserie serves up Bobby Flay specialties like lobster-avocado cocktails, buttermilk-fried chicken with biscuits—and big-time glamour. • Mohegan Sun, Uncasville, (860) 862-8000 (baramericain.com). Open daily. D, $$

Bleu Squid • ***American*** A bakery and cheese shop serving 30 cheeses and 40 different cupcakes. Also serves up grilled cheese sandwiches to go, freshly made and to order, including the best-selling lobster grilled cheese. • 27 Coogan Blvd., Mystic, (860) 536-6343 (dessertsmysticct.com). Open daily. L D, $, WA

Bobby's Burger Palace • ***American*** This burger palace serves an array of burgers inspired by chef Bobby Flay's extensive travels. Each is a tribute to a different American regional flavor and tradition. • Mohegan Sun, Uncasville, (888) 226-7711 (www.bobbysburgerpalace.com). Open daily. L D, $$ WA

The Chestnut Grille • ***American*** The winning seasonal menu here includes treats such as pan-roasted duck breast and seared diver scallops. • The Bee and Thistle Inn, 100 Lyme St., Old Lyme, (860) 434-1667 (beeandthistleinn.com). Closed Sun.-Mon. D, $$$, E

The Captain Daniel Packer Inne • ***American*** This 1754 whaler's inn features a view of the Mystic River along with dishes like lemon pepper chicken, filet mignon and salmon • 32 Water St., Mystic, (860) 536-3555 (danielpacker.com). Open daily. L D, $$$ WA

C.C. O'Brien's • ***Irish Pub*** A neighborhood sports pub with great food, friendly service, sports on 20 HDTVs and live entertainment on Saturday nights. • 8 Mechanic St., Pawcatuck, (860) 599-2034 (ccobriens.com). Open daily. L D LS, $$, WA

Caffé NV • ***Greek*** Greek cuisine is the specialty at this restaurant with stained-glass windows and brick walls. Some favorites include pasta a la Philip and shrimp Saganaki. • 57 Boston Post Rd., Waterford, (860) 444-8111 (cafenv.com). Closed Sun. L D LS, $$, WA

Cedar's Steakhouse • ***American*** Offers lounge seating and cozy booths. Diners can count on the finest cuts of certified dry-aged prime beef and fresh seafood. • Foxwoods Resort Casino, Mashantucket, (800) FOXWOODS (foxwoods.com). Open daily. L D, $$$, WA

Chaplin's • ***Seafood*** Specializes in locally caught seafood and regional American bistro favorites. Standouts include halibut sautéed with almonds, tuna with fresh mango and roasted red-pepper sauce and swordfish garnished with salsa. • 165 Bank St., New London, (860) 443-0684. Open daily. D, $$, WA

The Chestnut Grille • ***American*** The winning seasonal menu here includes succulent treats such as pan-roasted duck breast and seared diver scallops. • The Bee and Thistle Inn, 100 Lyme St., Old Lyme, (860) 434-1667 (beeandthistleinn.com). Closed Sun.-Mon. D, $$$, E

David Burke Prime • ***American*** An updated steakhouse menu with dry-aged beef, as well as terrific pork, chicken and seafood specialties. The steak served here is truly a cut above. • Foxwoods Resort Casino, Mashantucket, (860) 312-8753 (davidburke-prime.com). Open daily. L D SB, $$$

Dog Watch Café • ***American*** Overlooking Dodson Boatyard in Stonington Borough, this spot offers a casual seaside atmosphere, great food and live entertainment on the weekends. Watch Hill oysters, St. Louis baby-back ribs and grilled swordfish are among the offerings. • 194 Water St., Stonington, (860) 415-4510 (dogwatchcafe.com). Open daily. L D, $$, WA

Engine Room • ***American*** Choose from 16 craft beers on tap at one of the newest and hippest restaurants in Mystic. While burgers take the spotlight, they are by no means all that Engine Room's soup-to-nuts menu has to offer. There are bar bites, appetizers, big salads, sandwiches, entrées, sides and desserts. • 14 Holmes St., Mystic, (860) 415-8117 (engineroomct.com). Open daily. L D, $$, WA [★★★ 5/14]

Flanders Fish Market & Restaurant • ***Seafood*** Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its bountiful Sunday buffet, fresh seafood market and New England clambakes. • 22 Chesterfield Rd., East Lyme, (860) 739-8866 (flandersfish.com). Open daily. L D SB, $$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous clam pizza is the standout, many other varieties are also worth the wait. • Mohegan Sun, Uncasville, (860) 862-8888 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

Gaspar's Restaurant • ***New American Cuisine*** Enjoy award-winning lobster bisque, sushi rolls and other sea-to-table delicacies made from fresh seafood purchased blocks away at the New London docks. Ambience is old-school classy, white tablecloths, red roses and candlelight. • 385 Bank Street, New London, (860) 440-3663 (gasparsnewlondon.com). Open daily. L D SB, $$, WA

Harbour House Restaurant and Bar • ***Seafood*** Enjoy ahi tuna tacos, lobster, grilled swordfish and other seafood favorites in a casually elegant and comfortable setting with stunning water views. • 3 Williams Ave., Mystic, (860) 536-8144 (harbourhousect.com). Open daily. L (Mon.-Fri.) D, $$, E, WA

Inishmor Pub • ***Irish American*** Get a taste of the old country at this authentic Irish pub where specialties include Gaelic favorites like chips and curry and shepherd's pie. • 20 Main St., Colchester, (inishmorpub.com). Open daily. L D LS $$, E

Jasper White's Summer Shack • ***Seafood*** This award-winning restaurant features live lobster and crab, fried seafood, chowders and wood-grilled fish. • Mohegan Sun, Uncasville, (860) 862-9500 (summershackrestaurant.com). Open daily. L D SB, $$

Kensington's at The Spa at Norwich Inn • ***American*** A first-class restaurant serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, (860) 425-3630 (thespaatnorwichinn.com). Open daily. B L D SB, $$$, E, WA

Kitchen Little • ***American*** Enjoy a panoramic view of the Mystic River while dining on eggs Benedict, omelets and other savory egg dishes at this breakfast destination. • 36 Quarry Rd., Mystic (kitchenlittle.org). Open daily for breakfast. B L (Mon.-Fri.) SB, $

Michael Jordan's Steak House • ***American*** USDA prime steaks, chops and fresh seafood paired with an extensive wine list. • Mohegan Sun, Uncasville, (860) 862-8600 (michaeljordansteakhouse.com). Open daily. D, $$$

The Old Lyme Inn • ***American*** The Inn's restaurant and bar features a locally sourced menu with a modern twist on traditional dishes. • 85 Lyme St., Old Lyme, (860) 434-2600 (oldlymeinn.com). Open daily. L D, $$$, WA

Octagon • ***American*** The menu at this upscale yet relaxed steak house includes the signature 24-ounce bone-in rib eye, 14-ounce Kobe sirloin and wild striped bass. Wine Spectator Award of Excellence. • Mystic Marriott Hotel, 625 North Rd., Groton, (860) 326-0360 (octagonsteakhouse.com). Open daily. D, $$$, R

Oyster Club • ***American*** This popular place showcases food that travels the shortest distance from farm and sea to table, with seasonality and location determining the day's dishes. • 13 Water St., Mystic, (860) 415-9266 (oysterclubct.com). Closed Tues. L (Sat.) D SB, $$, WA

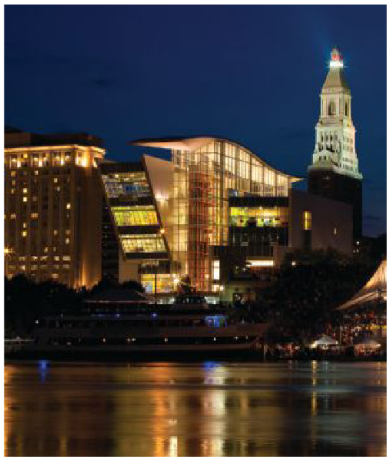
Paragon • ***American*** This 24th floor aerie is Foxwoods' showpiece, with a menu that highlights organic produce and meats: crispy wild boar meatballs and Dover sole with beurre noir. • Foxwoods Resort Casino, Mashantucket, (800) 312-3000 (foxwoods.com). Closed Mon.-Tues. D, $$$, WA

Recovery Room Restaurant • ***American*** This is the place for designer pizzas, chopped salads and pasta dishes. Full bar. • 445 Ocean Ave., New London, (860) 443-2619 (therecoveryroomnl.com). Open daily. L D, $$, WA

Red 36 • ***American*** It's all about the sea at this waterside hotspot that offers dinner with a view. • 2 Washington St., Mystic, (860) 536-3604 (red36ct.com). Closed Mon. L D, $$

| CONTINUED ON **PAGE 106** |

FIVE STAR PROFESSIONAL



2015 Connecticut Five Star Home Professionals

Real Estate Agents | **Mortgage Professionals** | **Home/Auto Insurance Professionals**

Five Star Professional partnered with *Connecticut* magazine to identify real estate, mortgage and insurance professionals in the Connecticut area who deliver outstanding service and client satisfaction. The Five Star Professional research team contacted thousands of recent homebuyers, as well as other consumers. Clients may also submit evaluations online. Phone, mail and online respondents rated their service professional on criteria such as overall satisfaction and whether they would recommend the provider to a friend. The research methodology allows no more than 7 percent of professionals in each category to receive the award. This year's winners are listed and profiled in the following pages (see each award winner's listing for more details).

Research Disclosures

- The 2015 Five Star Real Estate Agents, Mortgage Professionals and Home/Auto Insurance Professionals do not pay a fee to be included in the research or the final list.
- Each professional is screened against state governing bodies to verify that licenses are current, and no disciplinary actions are pending.
- The inclusion of a real estate agent, mortgage professional or insurance professional on the final lists should not be construed as an endorsement by Five Star Professional or *Connecticut* magazine.
- The research process incorporates a statistically valid sample in order to identify the professionals in the local market who score highest in overall satisfaction. These professionals are not included on the list unless their score is statistically valid.

For more information on the Five Star award and the research/selection methodology, go to www.fivestarprofessional.com.

Know a great home professional?

To nominate an outstanding home professional for *next* year's award, go to www.fivestarprofessional.com.

Determination of Award Winners

Professionals who satisfied each of the following objective criteria were named a 2015 Connecticut Five Star Real Estate Agent, Five Star Mortgage Professional or Five Star Home/Auto Insurance Professional:

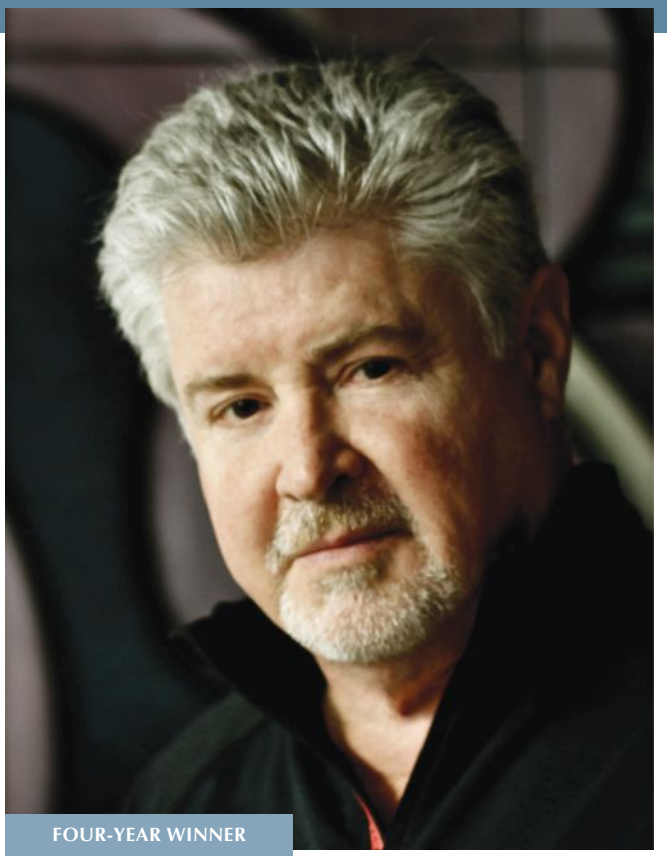
1. Received a qualifying client satisfaction rating.
2. Satisfied the applicable state licensing requirements.
3. Actively employed as a licensed professional for a minimum of three years.
4. Favorable regulatory and complaint history review.
5. Satisfied minimum client volume or production on a one-year and three-year basis (number and volume of transactions or number of client households served).

Find us online:

F: Facebook.com/FiveStarProfessional
T: Twitter.com/FiveStarPros
www.fivestarprofessional.com

Paul Larson

Real Estate Professional



FOUR-YEAR WINNER

Sotheby's
INTERNATIONAL REALTY

One Pickwick Plaza
Greenwich, CT 06830

Cell: 203-912-0044
Direct: 203-618-3145

Paul.Larson@Sothebyshomes.com
Plarson.com

- Dedicated Greenwich real estate professional since 1986
- Diligence
- Integrity
- Trustworthy market expertise
- Clear communication
- Skilled negotiation

A recipient of the Five Star Real Estate award for the fourth consecutive year, Paul Larson's commitment to superior client–centered service has earned him a place among the most respected real estate professionals in Greenwich. Since 1986, Paul has extended his real estate expertise to all areas of residential real estate from condominiums to luxury, estate and waterfront homes. A lifelong resident, his extensive knowledge of the community is both impressive and trustworthy.

Paul views his role as a consultant and facilitator whose professional purpose is simply to help people make good decisions so they can achieve their goals. Clients and colleagues alike have long appreciated his professional mission, characterized by diligence, integrity, strong market expertise and skillful negotiation. Such attributes have inevitably contributed to a high success rate both in locating the right properties for his innumerable buying clients as well as finding the right buyers for the many loyal sellers he has helped over the years.

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Helping Greenwich buyers and sellers reach their real estate goals since 1986

ERA Blanchard & Rossetto, Inc.

FIVE-YEAR WINNER

Left to right: **Five-year winner Peggy Gregan, two-year winner Eric Gregan, five-year winner Paige Niver, two-year winner Cheri Trudon**

ERA Blanchard & Rossetto, Inc. is honored to have four agents that have been chosen to receive this award. Peggy, Eric, Paige and Cheri are committed to providing their clients exceptional customer service and professionalism, while maintaining the highest ethical standards.

This is our pledge to you!

- Peggy Gregan
- Eric Gregan
- Paige Niver
- Cheri Trudon

ERA REAL ESTATE

189 West Center Street | Manchester, CT 06040
Peggy: 860-836-0496 | ERAgregan@aol.com
Eric: 860-883-5879 | EricGregan@era.com
Paige: 860-338-1069 | PaigeERA@cox.net
Cheri: 860-214-1054 | Ctrudoncon@gmail.com
www.homeseastoftheriver.com

Susan Resch

FIVE-YEAR WINNER

Five-year winner Susan Resch

Susan has a wealth of experience in the Fairfield County real estate area and has listed and sold premier properties, starter homes for the first-time buyer and everything in between. Her very successful career speaks for her ability to consistently exceed expectations. She offers expert advice with personal service, is results-oriented and can close the deal. Susan is consistently ranked as a top associate based on CMLS statistics and has been awarded multiple achievements.

"I am honored to be selected as a Five Star Real Estate Agent award winner again this year and would like to thank my clients for their continued support." — Susan Resch

- Expert negotiator with integrity
- Top 10 producer company-wide, William Raveis
- Office top producer
- Full-service real estate professional
- Excellent advice and personal service

Susan Resch REALTOR

William Raveis
44 Old Ridgefield Road
Wilton, CT 06897
Office: 203-762-8300
Cell: 203-644-5055
susanresch@aol.com
susanresch.com

Professional, Knowledgeable

Deborah Pavlik-Ridolfi, Richard Pavlik, Noella Fortier Mott, Anne Krings

FIVE-YEAR WINNER

Left to right: **Five-year winner Deborah Pavlik-Ridolfi, four-year winner Richard Pavlik, 2015 winner Noella Fortier Mott, five-year winner Anne Krings**

Our Realtors pride themselves on integrity, effective communication and confidentiality. We guide our buyers and sellers through the process from beginning to end. With over 50 years of experience in Prospect, Pavlik Real Estate has offered product knowledge, strong work ethics and modern technology to cover all of our clients' real estate needs. The Pavlik Real Estate team is very honored to have four of our agents recognized for their outstanding work. Thank you to our loyal customers for noting all of our efforts to make your real estate transaction a success!

- Dedicated to protecting our clients' interest
- Servicing Greater New Haven County
- Guiding first-time buyers to retirees to their new homes
- Specializing in personalized service

PAVLIK REAL ESTATE

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Fax: 203-758-4526
www.pavlikctrealestate.com
pavlikre@aol.com

Established Second-Generation Business

Pat Blanko

Realtor

FIVE-YEAR WINNER

The Oxford Group
William Raveis RE

141 Main St. N
Southbury, CT 06488
Cell: 203-206-9194
patblanko@yahoo.com
www.patblanko.com

- No. 1 listing agent company-wide 2012 – 2015, William Raveis RE
- Listing and buyer specialist
- Staging and "the best virtual tours" with interactive floor plans
- New construction specialist and 55-plus communities

Experience isn't expensive … it's priceless! Pat has built her reputation and business believing this. She is a listing and buyer specialist with more than 19 years of experience and has been consistently ranked No. 1 listing and selling agent in the area by William Raveis RE. Pat specializes in Oxford, Southbury, Middlebury and the Valley.

Laureen Kennedy

Realtor, CRS, SRES®, ABR®, e-PRO®

TWO-YEAR WINNER

COLDWELL BANKER
RESIDENTIAL BROKERAGE

680 S Main St.
Cheshire, CT 06410
Phone: 203-671-1817
laureen.kennedy@cbmoves.com
www.laureen.kennedy.com

- Service-oriented
- Customer-centered
- Negotiates to win
- Consistent top producer
- In business since 2001

I have been privileged to work with some great clients who have become personal friends. I am also fortunate that I have many who are repeat clients and who refer me to family and friends. No matter how long it takes to find the perfect home or to sell a unique property, I give every client 150 percent until the job is done.

Real Estate With Real Integrity

Realty Associates

FIVE-YEAR WINNER

Left to right: **Three-year winner Pamela Sawicki-Beaudoin, five-year winner Lisa Golebiewski**

- Broker/owners with over 40 years of combined experience
- Experienced and knowledgeable local team of agents
- High ethical standards, superior negotiating skills
- Reputation for integrity, knowledge and dedication
- Serving Meriden, Wallingford, Durham and surrounding areas

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Pamela: 203-623-9959 | Lisa: 203-631-7912
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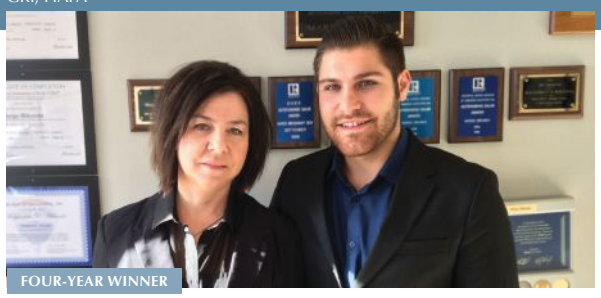
Experience Makes the Difference

Margo Mikunda

GRI, HAFA



FOUR-YEAR WINNER

Left to right: **Four-year winner Margo Mikunda,** NMLS 0789745; **Max Mikunda,** NMLS 079763

- 27 years of exceptional real estate service
- Constant referral business from client satisfaction
- 100% support guarantee throughout the entire real estate process
- Thank you to our wonderful clients for being part of our continued success

142 Market Square | Newington, CT 06111
Phone: 860-665-1000 | Fax: 860-665-8062
Margosia@aol.com | CompleteRealEstateCT.com

Real Estate Is Our Passion

Danie Fineman

Residential Specialist in Hartford and Tolland Counties

2015 winner Danie Fineman

- Serves the LGBT community in Hartford and Tolland counties
- Proud veteran of the U.S. Army Intelligence Corps
- 75% of her listings have sold within 25 days
- Personally redesigned a free buyers' consultation in order to nurture and create relationships, not just clients

BERKSHIRE HATHAWAY HomeServices
New England Properties

435 Hartford Turnpike | Vernon, CT 06066
Cell: 860-948-0370 | daniefineman@gmail.com

A Realtor Should Know the Product

Kelly Higgins

TWO-YEAR WINNER

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Fairfield, CT 06824
Cell: 203-650-3483
Office: 203-254-7100
kelly.higgins@cbmoves.com
www.KellySellsCT.com

Specializing in:

- First-time buyers
- New construction
- Downsizing and relocation

Thank you to my clients for once again naming me a Five Star Real Estate Agent award winner!

Mike Kelly

Broker

- Clients refer their family and friends to us — that says it all!
- Probate, estate, bank-owned, short sales, foreclosure properties
- Representing both buyers and sellers
- Special attention and assistance to first-time homebuyers

MK Mike Kelly Real Estate

561 North Church Street | Naugatuck, CT 06770
Office: 203-729-2000 | Cell: 203-509-3087
mikekelly561@gmail.com

Mandy Beckett

Realtor, e-PRO®, SFR®, IRT, Lic. 0782484

William Raveis Exceptional Properties
The Largest Family-Owned Real Estate Company in the Northeast

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Cell: 203-733-2872
Fax: 203-702-2408
Mandy.Beckett@raveis.com
MandyBeckettRealtor.com

- National Association of Realtors — e-Pro® technology
- Connecticut Association of Realtors — communications
- Luxury Real Estate Member
- Honorary President's Club
- No. 1 Realtor in Newtown, CT (Newtown Board Realtors)

Thank you to all my clients for this humbling and honoring award! Whether you are selling or buying property, you need a professional, honest and experienced realtor working hard on your side. My positive, professional attitude along with my business experience, high energy, commitment to customer service and knowledge of the local area will enable me to provide you with a positive experience by delivering the best service possible for all your real estate needs.

A Positive Real Estate Experience

Michael Thompson and Cathyann Schulte

Left to right: **2015 winner Michael Thompson**, Realtor, Owner;
five-year winner Cathyann Schulte, Realtor, Broker, Owner

Cathyann and Michael, mother and son, would like to thank all of our clients for selecting us as your Five Star Real Estate Agent award winners. We are passionate about serving our clients! Our company is family-owned and -operated for over 20 years.

Countryside Realty, LLC

P.O. Box 257, 30 Main Street | Hebron, CT 06248
Phone: 860-228-8512 | www.countrysiderealtyct.com
Cathyann_Schulte@Comcast.net | MikeT2003@hotmail.com

Loyal, Dependable and Trustworthy Service!

Margaret Leicach

SRES® and CDPE

BHHS

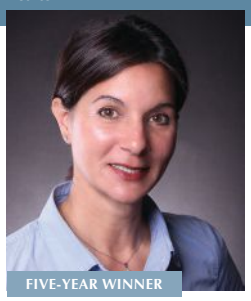
970 Farmington Ave.
West Hartford, CT 06107
Cell: 860-214-3974
realtormargaret@bhhsne.com
realtormargaret.com

- Serves each client personally
- Superior listening skills
- Superior negotiation skills
- Calm, patient and positive
- Enjoys her job and clients

Margaret "helped make the entire process more approachable … phone [and] text messages … returned nearly immediately." She kept "calm and collected, cheerful, and was a pleasure to be around … dedicated, patient, considerate and smart … five stars is not enough … "."Her patience and dedication to us was incredible." She " … worked very hard and consistently to get me exactly what I asked for … kind, considerate and so very patient."

Alison Perrelli

Realtor



Coldwell Banker Residential Brokerage

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Office: 203-641-5232
Cell: 203-481-5068
alison.perrelli@cbmoves.com
www.alisonperrelli.com

- Superior customer service
- Professional photographs
- Cutting-edge technology
- Excellent interpersonal skills
- Lifelong client relationships

I am most appreciative to my clients for nominating me for the fifth consecutive year as a Five Star Real Estate Agent. Whether buying or selling, I bring a wealth of knowledge and strive to exceed my clients' expectations. Serving the greater New Haven and shoreline communities, I work hard to provide an unparalleled standard of ethics.

Barbara Puorro

SRES®, ABR®, SFR®, CDPE, Accredited Home Stager, Lic. 0756319

Carbutti & Co. Realtors

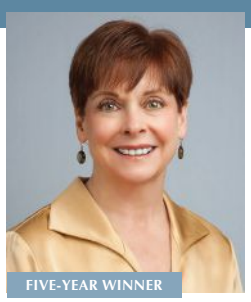
72 S Main St.
Wallingford, CT 06492
Phone: 860-558-9740
bpuorro@gmail.com
barbarapuorro.com

I take my commitment to my clients very seriously whether they are buying or selling. My goal is to match my clients with the ideal home for the life they want to live. I listen thoughtfully to identify realistic goals then pursue them with a customized plan of action. I work not only to give my clients the finest real estate experience; I work to keep them for life.

My commitment to real estate extends beyond the transaction. I feel passionately that real estate professionals deserve the best possible training to help them create a stellar client experience. As owner of the National Real Estate Institute, I can achieve my goal of making the educational experience satisfying and rewarding. I want all clients to have a five-star transaction.

Taking You Beyond the Expected

Linda Johnson



RE/MAX Premier, Realtors

75 Brace Rd.
West Hartford, CT 06107
Cell: 860-543-0909
Office: 860-882-0403
LindaJ@remax-premier-ct.com
LindaJohnsonSells.com

- 95% of my business is repeat clients or referrals
- Vision, energy and the drive to get it done
- Professional photography and staging consult included
- Expert prelisting renovation project management
- Skilled negotiation and creative problem solving

"Linda Johnson is one of the most professional and hard-working people we have ever met. She goes above and beyond the call of duty to get your house sold. She staged our home impeccably, taking it from ordinary to extraordinary. She was prompt in returning phone calls and answering our questions. She is honest and just a salt-of-the-earth-type person. You can't go wrong with Linda. She is the best in her field. We are so happy we found her." — Mary Essue and Adrian Saldanha

Exceeding Expectations Since 1982

Carol P. Cangiano

COLDWELL BANKER
RESIDENTIAL BROKERAGE

564 Racebrook Rd.
Orange, CT 06477
Office: 203-795-2437
Cell: 203-605-4480
carolcangiano@gmail.com
www.carolcangiano.com

- Uncompromising service
- Creative problem-solving
- Expert negotiation
- Innovative marketing
- Serving New Haven County and the shoreline

The secret to experiencing success in every aspect of your life is finding the right partner; success in real estate is no exception. I have built a reputation by being focused on my clients' goals, being a tenacious and creative problem-solver and a patient and expert negotiator. My clients and I form a strong partnership built on trust and communication, and it's always a positive and fun experience, regardless of the obstacles presented. I thank my clients for their continued trust and confidence, and the honor of this award.

Expect Success

Bonnie and Melinda

Realtors

FIVE-YEAR WINNER

Left to right: **Five-year winners Melinda Bonin** and **Bonnie Berliner**

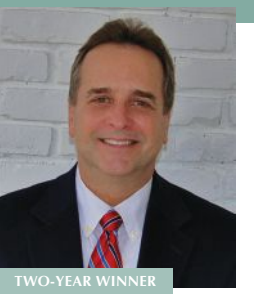
- Relationships built on trust and respect
- 90% of business from past clients and referrals
- Committed to extraordinary customer service
- 95% of our listings have successfully closed
- Specializing in West Hartford and the surrounding area

RE/MAX Premier, Realtors

75 Brace Road | West Hartford, CT 06107
Bonnie: 860-836-6751 | Melinda: 860-930-4546
Bonnie@remax-premier-ct.com | www.BonnieAndMelinda.com

Knowledge • Integrity • Results

Dan Martin



TWO-YEAR WINNER

WILLIAM RAVEIS
raveis.com

2 Huntington St.
Shelton, CT 06484
Office: 203-929-6388
Cell: 203-218-1548
Daniel31Martin@aol.com
www.danmartin.listingbook.com

- The Best of the Best in Conn. for William Raveis
- More than 10 years of experience
- Consistent multimillion-dollar producer
- 90% of my business is repeat and referral
- A big thanks to all of my clients!

Being a Realtor means much more than buying and selling homes. My clients' needs, happiness and satisfaction are always my top priority. Eleven years' experience have granted me the ability to adapt and accommodate to ensure the smoothest of transactions during what can be a stressful time in my clients' lives. I always make it my mission to match the right home with the right owner.

My Client's Success Is My Success

John M. Downs

Realtor – Northeast Connecticut Real Estate Specialist and Advisor

FOUR-YEAR WINNER

BERKSHIRE HATHAWAY HomeServices
New England Properties

45 Rte. 171
Woodstock, CT 06267
Phone: 860-377-0754
JohnDowns@BHHSNE.com
NECTLand.com

- Awarded Chairman's Circle Gold — top 2% nationally
- Expert buyer and seller representation
- Certified Luxury Collection Specialist
- Licensed in Connecticut and Massachusetts
- Expert in Woodstock, Pomfret and all of northeast Connecticut

Discover northeastern Connecticut's "quiet corner." As a proud homeowner in Windham County, I truly believe that the northeast corner of Connecticut is among the finest places to live in New England. I welcome the opportunity to utilize a lifetime of real estate experience to provide clients with the very best representation possible.

Call Me Today to Discover the Beauty of Northeast CT

David and Lisa Genovali

Owners, RE/MAX Valley Shore – Genovali Realty

FIVE-YEAR WINNER

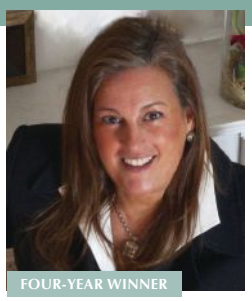
Left to right: **Three-year winner David Genovali; five-year winner Lisa Genovali**

- 35-plus years of experience on the shoreline
- One of the area's top real estate professionals — New Haven-Middlesex Association of Realtors
- Unparalleled real estate service
- Residential, new construction, land sales
- "Don't make a move without us!"

RE/MAX Valley Shore – Genovali Realty
103 Main Street | Old Saybrook, CT 06475
David: 860-227-7714 | Lisa: 860-510-3293

Visit genovali.com for More Information

Darlene M. Eaton



FOUR-YEAR WINNER

Weichert Regional

236 Boston Post Rd.
Orange, CT 06477
Direct: 203-671-3012
Office: 203-795-2392
Darlenemeaton@gmail.com
DarleneEaton.com

- New Haven County, Shoreline, Yale community
- Real estate/relocation consultant
- Innovative marketing techniques
- Client confidentiality
- Selling? Ask about your home makeover!

Choosing the right Realtor can make all the difference.

Darlene understands listening to clients' wishes, being honest and candid about current market conditions, providing knowledge of regional market, guidance with price, inspections and the mortgage process as well as negotiating skills are key in any real estate transaction.

Thank you to my clients I am truly honored to receive this award!

Relationships Matter

Top five questions that real estate agents want you to answer:

1. What are your goals?
2. What price range are you comfortable with?
3. Are you pre-qualified?
4. What is your timeframe?
5. If we find the right property, are you prepared to purchase it today?

> "Clients don't care how much you know until they know how much you care."
>
> *— Five Star award winner*

Bill Sage
Realtor

FIVE-YEAR WINNER

COLDWELL BANKER
RESIDENTIAL BROKERAGE

100 Main St.
Old Saybrook, CT 06475
Phone: 860-227-1905
Bill.Sage@cbmoves.com
www.billsage.net

Recognized as one of the top agents on the Connecticut shoreline, Bill has a long record of exemplary customer service, extensive local knowledge and a proven track record. He enjoys helping clients find or sell homes in all shoreline towns.

Suzanne Walsh

FIVE-YEAR WINNER

William Raveis Real Estate

125 La Salle Rd.
West Hartford, CT 06107
Cell: 860-306-1927
Phone: 860-521-4311
Suzanne.Walsh@raveis.com

University of Connecticut graduate from the school of business with more than 20 years of real estate experience. Specializing in West Hartford, Farmington Valley and Shoreline homes for buyers and sellers. One of the top agents with William Raveis and Chairman's Elite Circle of Connecticut. Thank you for all your support!

Rosalie Averill

FIVE-YEAR WINNER

Rupwani Associates Real Estate

221 Bank St.
Seymour, CT 06483
Office: 203-888-1380, Ext. 220
Toll-free: 800-835-7653, Ext. 220
rrnba@aol.com
www.RupwaniAssociates.com

A Realtor since 1979, I have proudly brought buyers and sellers to the closing table. Since most of my business is based on satisfaction, integrity and outstanding professional service, my past customers and clients are my best form of "advertising."

Nancy Lydell
Realtor, ABR®, CRS

FIVE-YEAR WINNER

Calcagni

330 S Main St.
Cheshire, CT 06410
Phone: 203-272-1822, Ext. 349
nancy_lydell@calcagni.com

A heartfelt thank you to my clients for honoring me with this prestigious award five years in a row! Finding the perfect home for you and your loved ones is my passion. Whether it is buying or selling, I look forward to building new relationships and helping you achieve your real estate dreams in 2015.

Dianne Weinstock
Realtor, GRI

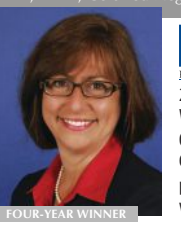
TWO-YEAR WINNER

RR The Riverside Realty Group

1254 Post Rd. E
Westport, CT 06880
Phone: 203-858-3614
dianneweinstock@earthlink.net
www.dianneweinstock.com

I am happy to say that my 25 years in real estate continue to be fun and successful because of my wonderful clients. It is rewarding to be their friend, their real estate confidant and to offer 24/7 concierge service. My goal is to make each transaction as smooth as possible.

Pat Cardozo
MBA, ABR®, Certified Negotiation Expert



FOUR-YEAR WINNER

COLDWELL BANKER
RESIDENTIAL BROKERAGE

270 Amity Rd.
Woodbridge, CT 06525
Office: 203-392-3357
Cell: 203-824-2177
patcardozo@snet.net
www.patcardozo.com

Tenacious • Positive • Client-Focused

- Delighted to be honored again by my clients
- Reputation for integrity, customer care and results
- Proven track record with 100% client satisfaction
- Expert buyer and seller representation
- Creating clients for life, one customer at a time

Marilyn Jacobs
Realtor

FIVE-YEAR WINNER

COLDWELL BANKER
RESIDENTIAL BROKERAGE

86 Halls Rd.
Old Lyme, CT 06371
Phone: 860-434-8600
Cell: 860-304-6264
Marilyn.Jacobs@CBMoves.com
MarilynJacobs.net

My heartfelt thanks to each and every one who was instrumental in my receiving this prestigious award. Your confidence and loyalty throughout the years are sincerely appreciated. I feel privileged to have been able to work with you, and I'm honored to be given this recognition. No doubt about it — the client/Realtor relationship is a team effort, and great partnerships make successful transactions and successful agents … many, many thanks!

Nancy Dansereau

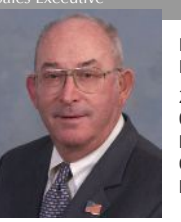
FIVE-YEAR WINNER

COLDWELL BANKER
RESIDENTIAL BROKERAGE

752 Boston Post Rd.
Madison, CT 06443
Cell: 860-301-5148
nancy.dansereau@cbmoves.com
www.ctmidshore.com

Communication, knowledge and well-executed closings are the keys to my success! My clients are the best and reach out to me repeatedly, knowing I take their decision to buy and sell seriously! They deserve superior service! It is with great honor that I accept this award for the fifth year. I am filled with gratitude for all who have helped me to achieve success over the past 12 years. Thank you to all my clients — past, present and future!

Erford E. "Erf" Porter II
Sales Executive



Berkshire Hathaway HomeServices

200 Sound Beach Ave.
Old Greenwich, CT 06879
Phone: 203-627-1713, Ext. 337
Cell: 203-940-3231
Erfporter@bhhsNE.com

Since joining Berkshire Hathaway, I have represented clients from Pemberwick to Round Hill and across eastern and central Greenwich with perseverance, follow-through and integrity. Having my clients nominate me to receive this award is an honor. Thank you!

Wendye Pardue

FOUR-YEAR WINNER

WILLIAM RAVEIS
Real Estate • Mortgage • Insurance

Rowayton, CT 06853
Cell: 203-247-7927
Office: 203-845-9696
wendyepardue@gmail.com

My goal is to provide my clients with a smooth, well-informed and fun process all the way to the closing table. I continually strive to provide excellence in service and professionalism. My clients' comments and testimonials say it best. Check out what they are saying on my profile at www.raveis.com.

Joyce M. Covone
ABR®, Realtor

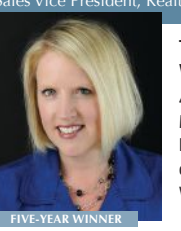
TWO-YEAR WINNER

Berkshire Hathaway | New England Properties

11 Hayward Ave.
Colchester, CT 06415
Cell: 860-608-1708
joycecovone@bhhsne.com
www.joycecovone.com

Making real estate easy for over 20 years! Joyce is committed to bringing the best possible experiences to her clients when helping them sell or buy their homes — from the first showing to the anticipated closing.

Debbie Huscher
Sales Vice President, Realtor, ASP, Lic. 0766293



FIVE-YEAR WINNER

The Huscher Group
William Raveis

48 Main St.
Middletown, CT 06457
Phone: 860-918-4580
dhuscher@comcast.net
www.thehuschergroup.com

Helping people find places to call home is an awesome responsibility, one that we enjoy and take seriously. When the time is right to buy or sell, harness the innovative, targeted and technology-driven power of The Huscher Group backed by the strength of William Raveis.

Irma Nesson
ABR®, CRS, GRI, Realtor

Calcagni Real Estate

330 S Main St.
Cheshire, CT 06410
Phone: 203-671-1706
Irma_Nesson@calcagni.com
calcagni.com/IrmaNesson

Experience • Knowledge • Satisfied Clients

I am delighted and honored to be selected by my clients for this prestigious award and am humbled to be recognized for the fifth straight year. I derive tremendous satisfaction from being a Realtor. The wonderful relationships I have made remain very special to me.

Sherri A. Steeneck
Realtor

The Higgins Group

1499 Post Rd.
Fairfield, CT 06824
Phone: 203-395-2737
sherri@steeneck.net
www.helpfindinghomes.com

Thank You for Your Confidence!

2015 marks my 26th year in real estate.

Thanks to my business partner, Jay Adams, who teamed with me in 2014!

Our mission: to help people meet their needs and move forward in their life's journey.

Karen Martin
Realtor

CENTURY 21 Connecticut Realty Associates

17 Main St.
Hebron, CT 06248
Direct: 860-337-7823
Cell: 860-559-8903
KarenMartinHomes@aol.com

2014 Realtor of the Year, East Central Board

I am honored to receive this prestigious award. As a Realtor for 30 years, my career integrates my passion for helping people and serving the needs of buyers and sellers throughout Connecticut and relocating worldwide. Providing quality service is my priority. To my clients, a heartfelt thank you for this recognition.

Toni Tice
ABR®, GRI, SFR®, CHP, e-PRO®, Lic. 0753874

William Raveis Real Estate

2 Huntington St.
Shelton, CT 06484
Office: 203-638-7781
Cell: 203-257-9647
Toni.Tice@raveis.com
ToniTice.Raveis.com

I am truly honored to accept this prestigious award. Thank you to my many clients for their continued support and the privilege to serve them. Honesty and trust are key to an ever-changing market. Details and knowledge make a successful transaction.

Linda Bohne

Keller Williams Realty

821 N Main St. Ext.
Wallingford, CT 06492
Phone: 203-715-5518
linda_bohne@yahoo.com
www.lindabohne.com

Linda puts her passion for real estate to work for you. With more than 10 years' experience, she aims to provide the very best service to each and every client. Linda attributes her success to her in-depth market knowledge, negotiation skills, integrity and frequent client communication.

Angela Ruel
CRS, ABR®, SRES®, MBA, Luxury Homes Designer

Berkshire Hathaway HomeServices New England Properties

15A Main St.
Essex, CT 06475
Phone: 860-575-0754
aruelhomes@live.com
angelaruel@bhhsne.com

Worldwide Reach With Local Expertise

Experience, market knowledge, professionalism while delivering unsurpassed customer service is what we do for our clients everyday! I am honored to be consistently chosen as your Five Star Real Estate Agent year-to-year and continue to earn your trust.

Paul Jensen
Broker-Realtor

Coldwell Banker Frascatore Realty

5 Commerce Dr.
Shelton, CT 06484
Direct: 203-331-3302
Office: 203-929-5279, Ext. 5250
pauljensen@coldwellbanker.com
BuySellCtHomes.com

Thank you again to all my clients who I have had the privilege to serve and who have supported me for the past 38 years. It is truly gratifying to have one's work recognized as being top in their profession. I cherish every opportunity to help my clients achieve their real estate goals.

Matthew Miale
CEO, Realtor, Lic. 0779469

Miale Team

29 S Main St.
West Hartford, CT 06107
Phone: 860-416-1815
matthewmiale@kw.com
www.themialeteam.com

The Miale Team helps hundreds of people every year throughout Connecticut realize their real estate dreams and find solutions to their needs. Whether buying a first home, first investment property or downsizing, no task is too big, no house is too small and we sell them all!

The Miale Team is about service to our clients, we go the extra distance, and we never give up.

Terry Kemper
Realtor and CPA

Coldwell Banker Residential Brokerage

86 Halls Rd., P.O. Box 509
Old Lyme, CT 06371
100 Main St.
Old Saybrook, CT 06475
Cell: 860-908-7820
Office: 860-434-8600, Ext. 123

Trust … it's as simple as that. Whether buying or selling, you need someone who understands the market, is able to navigate through challenges and is committed to your success … someone you can count on. As a Realtor and CPA, I approach my clients with insight, honesty and integrity. I would be happy to share with you the beauty and benefits of this region and why so many of us have chosen this as home.

Marielle Bilodeau
Realtor

THREE-YEAR WINNER

Berkshire Hathaway HomeServices New England Properties
2790 Main St.
Glastonbury, CT 06033
Phone: 860-916-7443

Thank you again to all of my clients for their trust and referrals. My goal is to always exceed your expectations. With over 20 years of experience as a full-time, award-winning Realtor, I'm ready to assist you, your friends and family with the sale or purchase of a home.

Justin Bette
Realtor, Owner

FOUR-YEAR WINNER

Joseph Bette Realtors Inc.
540 Main St. S
Southbury, CT 06488
Office: 203-264-2500
Cell: 203-217-5768
betterealtors@gmail.com
www.betterealtors.com

Successful Area Realtor for 14 Years

- Annual multimillion-dollar producer
- Experienced in land development and sales
- Heritage Village condo specialist
- Skilled negotiator and marketer
- Vice chairman Southbury Board of Finance
- Board of Directors, Greater Waterbury Board

Robert E. O'Meara
ABR®, CRS, GRI

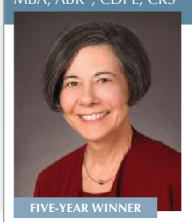
FOUR-YEAR WINNER

kw KELLERWILLIAMS.
29 S Main St., Ste. B-4
West Hartford, CT 06107
Phone: 860-982-0288
Phone: 860-727-5207
rob@robomeara.com
robertomeara.com

Thank you all for recognizing me as a Five Star Real Estate Agent award winner for the fourth time! 2014 was another benchmark year for my business, and it is my passion for real estate coupled with education, knowledge and experience that allows me to serve my clients at the highest level.

How do you succeed in any market? Call Rob O!

Janie Merola
MBA, ABR®, CDPE, CRS


FIVE-YEAR WINNER

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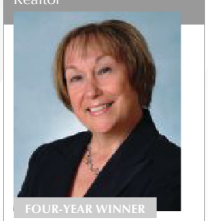
Phone: 203-521-0791
Janie@CTRealEstateHelp.com
www.CTRealEstateHelp.com

RE/MAX Hall of Fame
e-PRO®, GRI, SFR®, SRES®
The Agent Friends Recommend

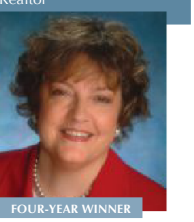
RoseAnn Conti
Realtor


FOUR-YEAR WINNER

Coldwell Banker Premiere Real Estate
Phone: 860-919-1560
roseann.conti@coldwellbanker.com

Relationships Are the Cornerstone of My Business

Robin Gebrian
Realtor


FOUR-YEAR WINNER

Coldwell Banker Residential Brokerage
Phone: 860-985-7807
robingebrian@hotmail.com
robingebrianhomes.com

"A Joy to Work With"

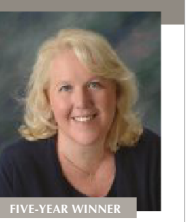
Don Miller

FIVE-YEAR WINNER

ERA Realty Pros
Phone: 860-861-5609
donmiller@realtypros.com
www.donmillerera.com

Licensed in Connecticut and Rhode Island

Mary Collins


FIVE-YEAR WINNER

Berkshire Hathaway HomeServices New England Properties
Phone: 860-336-6677
Mcollins@bhhsne.com
www.marycollins.bhhsNEproperties.com

Your Real Estate Coach

Robert E. Lauer
Realtor

FIVE-YEAR WINNER

Smedes Realty LLC
Phone: 203-558-3322
bob.smedesrealty@snet.net
BobLauerRealtor.com

Serving Connecticut Residents Since 1978

Laurie Walker
Realtor

FOUR-YEAR WINNER

Coldwell Banker Residential Brokerage
Cell: 860-227-5571
Office: 860-434-8600, Ext. 110
Laurie.Walker@cbmoves.com
lauriewalker.net

Professional, Dedicated, Consistently Getting Results

Kathy Ashton
Agent, GRI

FOUR-YEAR WINNER

Cell: 203-598-6236
Phone: 203-263-4040, Ext. 104
kashton@aol.com
kathyashton.com

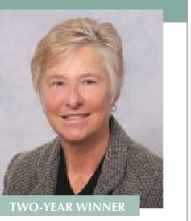
Barbara Podlisny

FOUR-YEAR WINNER

William Raveis Real Estate
Phone: 203-206-5954
barbara.podlisny@raveis.com
raveis.com/BarbaraPodlisny

Thank You to My Clients and Customers!

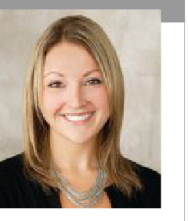
Kathryn Schargus


TWO-YEAR WINNER

RE/MAX Alliance
Cell: 860-608-6743
Office: 860-445-4663, Ext. 208
kschargus@aol.com
www.homesofct.com

My Commitment Is Your Success!

Danielle Riendeau Glucksman



Berkshire Hathaway HomeServices NE Properties
Phone: 860-550-5323
daniellegluckman@gmail.com
www.PremierPartnersRealEstate.com

Chairman's Circle Diamond, Top Half of 1 % Nationally (BHHS)

Shelly Cumpstone
Realtor

Coldwell Banker Residential Brokerage
Cell/Text: 860-391-2747
shelly.cumpstone@cbmoves.com
www.ShellyCumpstone.com

Elizabeth Boscaino
ABR®, GRI

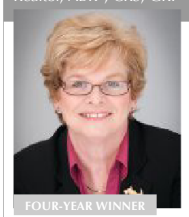
TWO-YEAR WINNER

HALSTEAD PROPERTY

Office: 203-762-8118, Ext. 321
Cell: 203-856-6238
eboscaino@halstead.com
www.halstead.com

Sincere Thanks and Appreciation for This Honor!

Bonnie McManamy
Realtor, ABR®, CRS, GRI



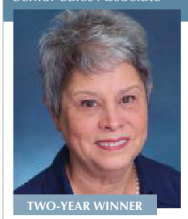
FOUR-YEAR WINNER

William Pitt Sotheby's International Realty

Office: 203-738-0218
Cell: 203-915-9196
BMcManamy@wpsir.com

Servicing Madison, Guilford, Killingworth

Sherry Rifkin
Senior Sales Associate

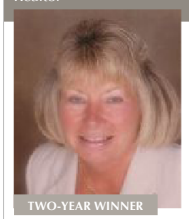


TWO-YEAR WINNER

COLDWELL BANKER RESIDENTIAL BROKERAGE

Cell: 860-985-6053
Office: 860-231-2600
SherryRifkin@AOL.com
SherryRifkin.com

Denise Iannucci
Realtor



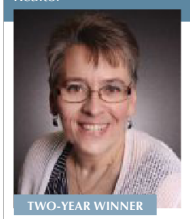
TWO-YEAR WINNER

Coldwell Banker Residential Broker

Phone: 203-526-7653
denise.iannucci@cbmoves.com
www.deniseiannucci.com

Advice and Service With Results!

Maria Hagan
Realtor



TWO-YEAR WINNER

William Raveis Real Estate

Cell: 860-305-8044
Office: 860-258-6202
maria.hagan@raveis.com
mariahagan.raveis.com

Your TLC Realtor

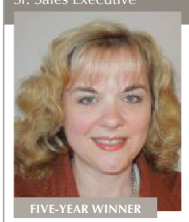
Joseph Waters
Broker/Associate

TWO-YEAR WINNER

Parkview Properties LLC

Office: 203-758-3128
Cell: 203-228-0213
jwaters@parkviewpropertiesllc.com
www.parkviewpropertiesllc.com

Lisa Gordon
Sr. Sales Executive



FIVE-YEAR WINNER

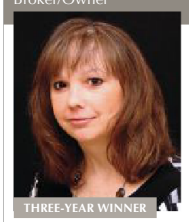
BERKSHIRE HATHAWAY HomeServices

Phone: 860-805-7722
Lisagordon@bhhsne.com
GordonCTHouses.com

Specializing in Tolland and Hartford Counties

Lic. 0773156

Melissa Giangrasso
Broker/Owner



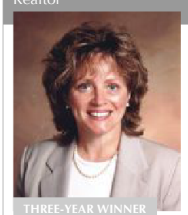
THREE-YEAR WINNER

REALTY WORLD Signature Properties

Cell: 860-912-7313
Office: 860-237-3660
Melissa@PropertiesCT.com
www.PropertiesCT.com

The Right Agent Makes All the Difference!

Kim Fenlon
Realtor

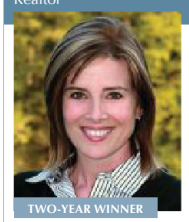


THREE-YEAR WINNER

pearce real estate

Direct: 203-623-1398
kfenlon@hpearce.com
www.hpearce.com

Sally Hahn
Realtor



TWO-YEAR WINNER

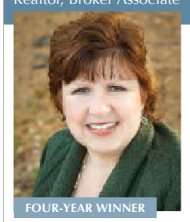
William Pitt Sotheby's International Realty

Direct: 203-470-7685
shahn@wpsir.com

Servicing Ridgefield, Wilton and Redding, Conn.

Lic. 0750552

Ruth Anne Salvatore
Realtor, Broker Associate



FOUR-YEAR WINNER

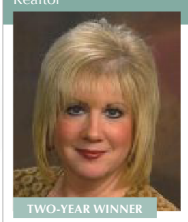
COLDWELL BANKER RESIDENTIAL BROKERAGE

Direct: 203-994-4860
RuthAnne.Salvatore@cbmoves.com
www.searchdanburyrealestate.com

CRS, Proudly Serving Buyers and Sellers Throughout the Greater Danbury Area

Lic. 0758874

Sandy Laliberte
Realtor



TWO-YEAR WINNER

Weichert, Realtors – Briotti Group

Phone: 860-309-6601
sandylrealtor@yahoo.com
www.briottigroup.com

I Appreciate Your Business

Lic. 0767923

Fran Wiehn
Broker Associate

FOUR-YEAR WINNER

RANDALL REALTORS

Phone: 860-572-9099
Phone: 860-823-0707
wiehnf@randallrealtors.com

A Professional Who Cares. Fran Has Been in the Business Since 1972. Licensed in Connecticut and Rhode Island. Multimillion-Dollar Sales Person for Over 35 Years.

CT Reb. 0727115
RI B 10389

Ana I. Festa
Broker

FOUR-YEAR WINNER

eXp Realty of CT, LLC

Phone: 860-578-2623
ana@anafesta.net
www.anafesta.net

Helping You Make the Right Move!

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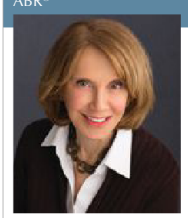

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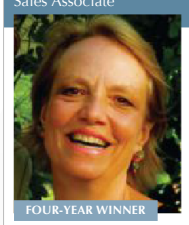

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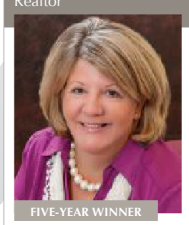

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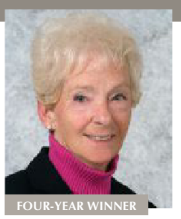

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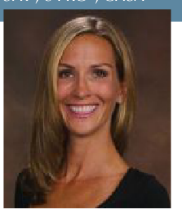

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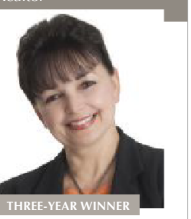

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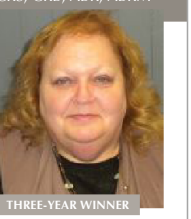

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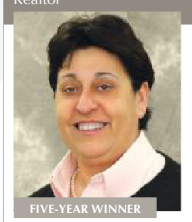

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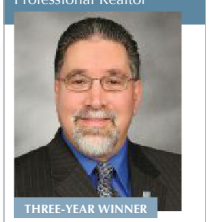

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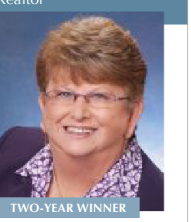

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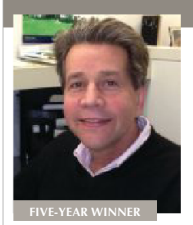

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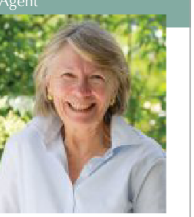

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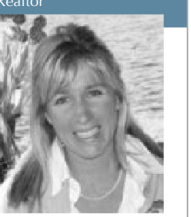

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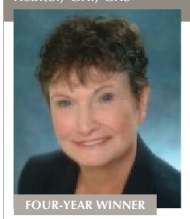

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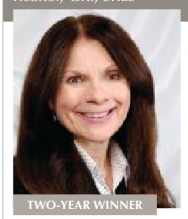

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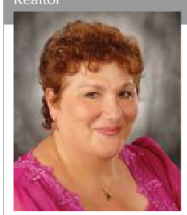

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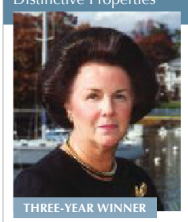

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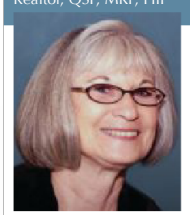

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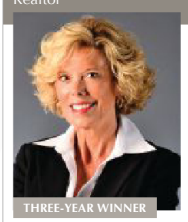

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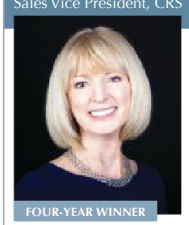

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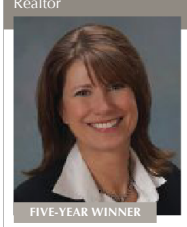

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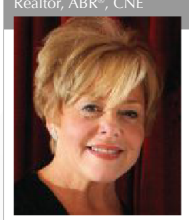

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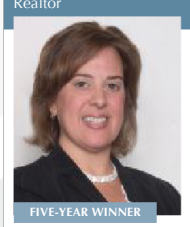

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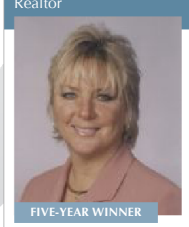

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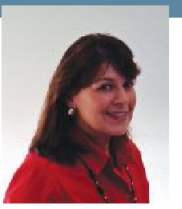

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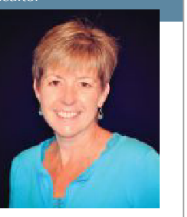

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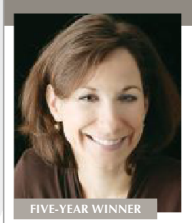

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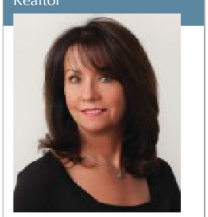

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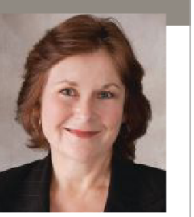

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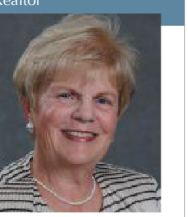

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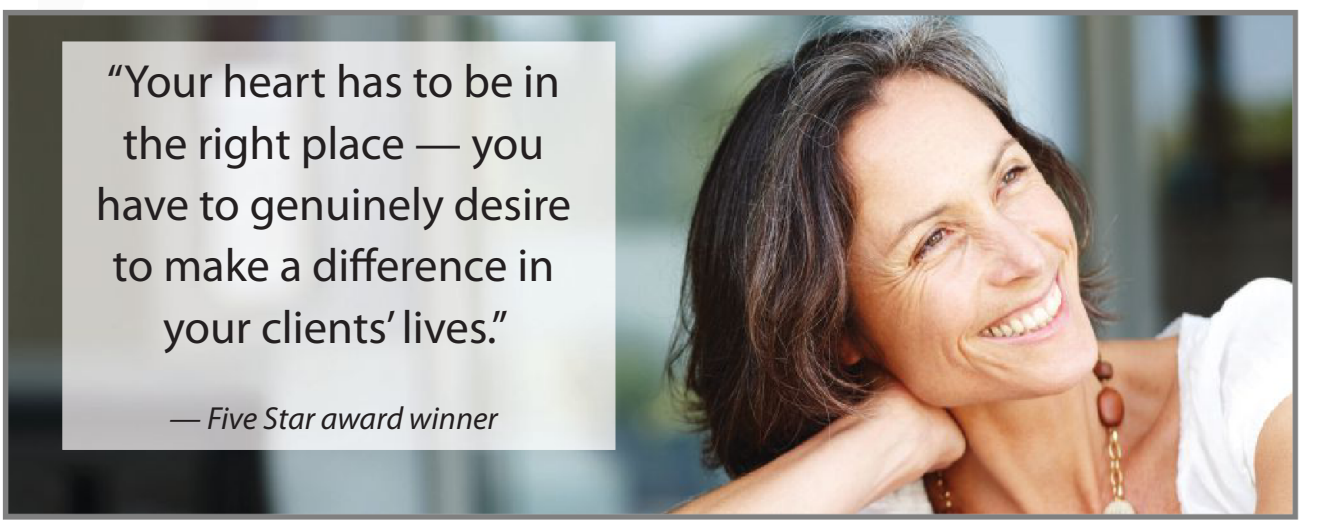
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Five Star Professional surveyed Connecticut-area residents who purchased a home priced at more than $150,000 within a nine-month period (September 2013 to May 2014). The final list of 2015 Connecticut Five Star Real Estate Agents is a select group, representing less than 7 percent of real estate agents in the area. Evaluations were collected by mail, phone and online at www.fivestarprofessional.com/homesurvey.

All award winners are sorted by city and listed alphabetically by last name.

All Areas

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Pamela Albini · Coldwell Banker

Roberta Allen · William Raveis Real Estate

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Lorraine Amaral · William Pitt Sotheby's International Realty

Karen Amaru · William Raveis Real Estate

Mary Amenda · Sotheby's International Realty

Dennis Amendola · Weichert Shoreline Properties

Shawn Andreasen · Coldwell Banker

Carol Anelli · Bannon & Hebert Properties

Anthony Annunziato · Coldwell Banker *Page 16*

Kary Apanovitch · Coldwell Banker Residential Brokerage

Tom Assheton · William Pitt Sotheby's International Realty

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Bruce Bayles · William Raveis Real Estate

James Beamish · William Raveis Real Estate

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Leslie Bell · Elyse Harney Real Estate *Page 13*

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Lori Bernier · Coldwell Banker

Frank Bill · Coldwell Banker Residential Brokerage

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Marie Borner · Coldwell Banker

Elizabeth Boscaino · Halstead Property Connecticut *Page 13*

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Ann Marie Brennan · William Raveis Real Estate

Karen Brimberg · William Raveis Real Estate *Page 16*

Susan Brine · Coldwell Banker Residential Brokerage

Lisa Briscoe · William Raveis Real Estate

Anne-Lise Brown · Halstead Property

Frederic Brown · DVB Commercial Realty

Richard Brown · RE/MAX Right Choice

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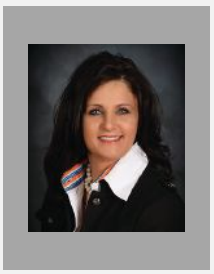
THREE-YEAR WINNER

Rich Breed
NMLS 704369



2015 winner Denise Russo
NMLS 644402

FIVE-YEAR WINNER

Marc Nathan
NMLS 90295

It's truly an honor to celebrate the continuing achievements of these Five Star Mortgage Professional award winners! This team is wholly committed to excellence and delivering quality services to homeowners and Realtors alike. For this, we'd like to thank the newest members of the Village family, from the bottom of our hearts, for going above and beyond to provide their customers with nothing less than exceptional service!

From the team:

"My dedication to exceed your expectations and guarantee your satisfaction has made me a top tier mortgage professional since 1996. From start to finish in the loan process, I provide no less than exceptional service." — Marc Nathan

"My team and I at Village Mortgage Company would like to thank our past clients and partners for their trust and support throughout the years!" — John Hodgkins

"I'm honored to receive this prestigious recognition for our industry. I've dedicated my life to helping families buy and refinance homes since 1994." — Suzanne Greene

"I joined Village because, like me, they take pride in making sure your mortgage experience is not only a positive one but impressive enough to make you want to refer your friends and family." — Rich Breed

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info@villagemtg.com | www.villagemtg.com

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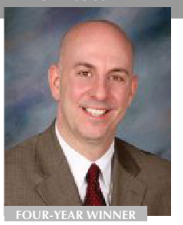
Lisa J. Long
Exec. Mtg. Banker, NMLS 2630, MLO 114663

William Raveis Mortgage LLC

7 Trap Falls Rd.
Shelton, CT 06484
Executive Mortgage Banker
Phone: 860-995-3513
Lisa.Long@Raveis.com
www.Raveis.com/LisaLong

I am very passionate about helping clients achieve their dream of homeownership. I love to help my clients through every step of the mortgage process. I try to make it as stress-free as possible and always put my clients' needs first.

Terry T. Terzakis
NMLS 110369



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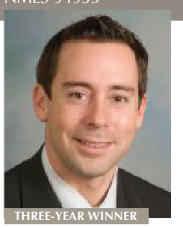
Yes! It's official, I'm now at Village Mortgage after being Santander's top loan originator in Connecticut for many years. Like me, Village takes pride in making sure your mortgage experience is not only a positive one, but impressive enough to refer others.

Kristopher Cedillo
NMLS 94955



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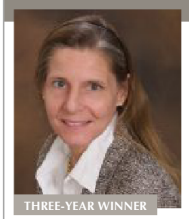

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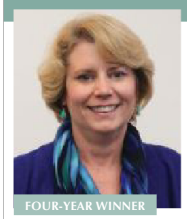

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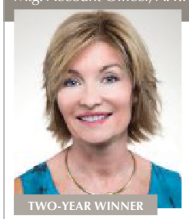
Mtg. Account Officer, A.V.P.



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jane.barry@peoples.com
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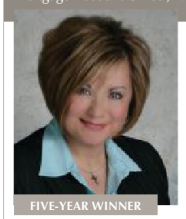
NMLS 507732

Tina Rafael

Mortgage Account Officer, V.P.



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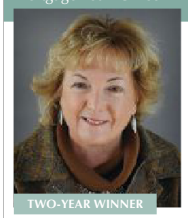
Mortgage Loan Officer



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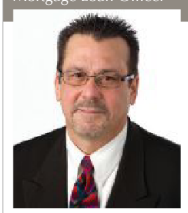

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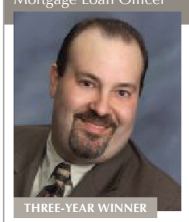

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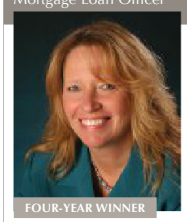
Mortgage Loan Officer



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> *— Five Star award winner*

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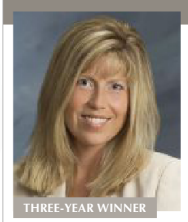

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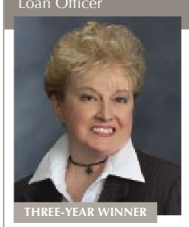

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NMLS 568809

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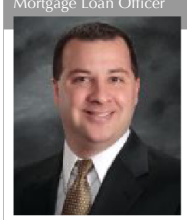

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NMLS 494881

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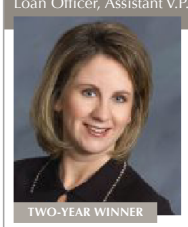
Loan Officer, Assistant V.P.



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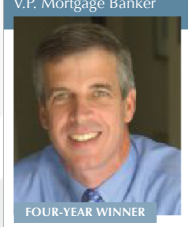

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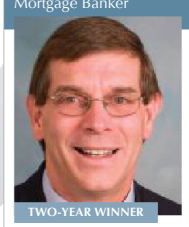
Greg Hall

Mortgage Banker



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Five Star Mortgage Professionals

Five Star Professional surveyed more than 19,600 Connecticut homeowners. The final list of 2015 Connecticut Five Star Mortgage Professionals is a select group, representing less than 5 percent of mortgage professionals in the area. Evaluations were collected by mail, phone and online at www.fivestarprofessional.com/homesurvey.

All award winners are listed alphabetically by last name.

James Adams · EMM Financial

Paul Addamo · William Raveis Mortgage

Marta Amor-Baker · Chelsea Groton Bank

Jay Ardolino · Franklin American Mortgage Company

Tish Assante · Wells Fargo Home Mortgage

Cynthia Bahl · Cornerstone Mortgage *Page 33*

Diane Barboe · First Niagara

Jennifer Barone · Guaranteed Rate

Mark Barrere · Guaranteed Rate

Jane Barry · People's United Bank *Page 33*

Chris Bartlett · EMM Financial

Gail Bartoli · Liberty Bank *Page 33*

Susanne Baxter · Residential Mortgage Services

Diana Bedard · Residential Mortgage Services

Kevin Belmonte · Simsbury Bank

Laurie Berger · William Raveis Mortgage

Sue Bernier · United Bank

Matthew Biggins · Connecticut Home Mortgage

David Bigley, Sr. · Main Street Mortgage

Brian Boyaji · People's United Bank

Jacquelyn Boyden · Liberty Bank *Page 33*

Robert Bradley · Guaranteed Rate

Richard Breed · Village Mortgage Company *Page 31 & 32*

James Bremm · Atlantic Residential Mortgage

Cara Britton · CT Liberty Mortgage

Linda Brule · Putnam Bank

Michael Buckley · Webster Bank

Carl Bulgini · Fenwick Mortgage

David Bunk · Franklin American Mortgage Company

John Burgio · CT Home Mortgage

Spring Burke · Salisbury Bank and Trust Company

Marco Cabral · Ion Bank

Richard Cannavaro · William Raveis Mortgage

Steve Cardarelli · Primary Residential Mortgage

Neil Caron · Freedom Mortgage Corporation

Kevin Carse · NE Moves Mortgage

Joseph Caruso · Prime Lending

Joseph Castelli · Guilford Savings Bank

Kristopher Cedillo · Atlantic Home Loans *Page 32*

Vincent Celentano · Citizens Bank

Michael Christoforo · NE Moves Mortgage

Deirdre Church · Norcom Mortgage

David Colan · Chase Bank

Sue Colella · The McCue Mortgage Company

Jarret Coleman · United Bank

Ava Colonna · Savings Institute Bank & Trust

Colleen Comeau · William Raveis Mortgage

Kathy Conley · United Bank

Jack Cooley · Freedom Mortgage Corporation

Brian Coughlin · Welcome Home Mortgage

Christopher Crowne · Right Trac Financial Group

Norma Cruz-Mathis · Webster Bank

Kenneth Csehak · Mortgage Master

Scott Dana · NE Moves Mortgage

Dan Danillowicz · Farmington Bank

Michael Daversa · Atlantic Residential Mortgage

Ron Delaney · Stonegate Mortgage *Page 33*

Lori Demma · Connecticut Home Mortgage

Michael DeRosa · William Raveis Mortgage

Anthony DeVita · Luxury Mortgage Corporation

Jill Dewick · Navy Federal Credit Union

John Dineen · Citibank

Jay Doherty · Guaranteed Rate

Jerome Donaher · Main Street Mortgage

Elaine Dreher · People's United Bank

Patty Dyer · Union Savings Bank

Maureen Elkins · NE Moves Mortgage

Iliad Estrada · Luxury Mortgage Corporation

Linda Fay · MB Financial

Betty Feigenbaum · Residential Mortgage Services

Robert Filippone · Citibank

Sylvie Fillion · NE Moves Mortgage

Louise Fontaine · Guaranteed Rate

Chris Francis · Guaranteed Rate

Robert Frazee · United Bank

Richard Frederick · Connecticut Home Mortgage

Perry Gaa · Citibank

Eric Gadarowski · Connecticut Home Mortgage

Josh Garcia · Primary Residential Mortgage

David Garofalo · Norcom Mortgage

Leslie Gattinella · Norcom Mortgage

Ann Gauthier · Charter Oak Federal Credit Union

Steven Geryk · State Finance Company

Amy Gildea · People's United Bank

Beth Glynn · Chelsea Groton Bank

Manny Gomes · Norcom Mortgage

Christopher Goodrich · Wells Fargo Home Mortgage

Brian Grabowski · BestWay Mortgage Corporation

Robert Grace · Webster Bank

Steven Greenberg · Naugatuck Valley Savings & Loan

Sherry Greene · Putnam Bank

Suzanne Greene · Village Mortgage Company *Page 31*

Lori Grillo · Farmington Bank

John Grosso · William Raveis Mortgage

Michele Grull · Savings Bank of Danbury

Kerry Gulick · Union Savings Bank

Stephen Habetz · Stamford Mortgage Company

Greg Hall · Norcom Mortgage *Page 33*

Barbara Hallwood · NE Moves Mortgage

Christian Harrison · First World Mortgage Corporation

William Hart · Newtown Savings Bank

Terry Hastings · Total Mortgage Services *Page 33*

Mark Hawkins · William Raveis Mortgage

Melissa Hayes · CT Liberty Mortgage

Paul Hirschauer · Guaranteed Rate

John Hodgkins · Village Mortgage Company *Page 31*

Douglas Hoffman · Bank of England

Bob Hoffmann · Welcome Home Mortgage

Mike House · First World Mortgage Corporation

Wendy Hunt · Homestead Funding Corporation

Raymond Jalbert · HomeBridge Financial Services

Jason Jastrzebski · Residential Mortgage Services

Christopher Johnson · Wells Fargo Home Mortgage

Penn Johnson · Stamford Mortgage Company

David Johnston · Prime Lending

Brian Jones · Connecticut Home Mortgage

Marlene Jones · Northpoint Mortgage

Marnie Joy · Farmington Bank

Brian Kaskel · Wells Fargo Home Mortgage

Steven Katz · Case Financial Services

Catherine Kehoe · The McCue Mortgage Company

Tracey Kelly · Amity Mortgage

Ron Klein · Guaranteed Rate

James Frank Kochis · Primary Residential Mortgage

Greg Kochman · Avistar Mortgage

Frank Kolb · Raveis Mortgage

Cliff Kruger · People's United Bank

Heath Ladona · Guaranteed Rate

Ann L'Altrella · L'Altrella Lending Group

Daniel L'Altrella · L'Altrella Lending Group

Cindy Lang · Mortgage Master

Patricia Leary · Atlantic Home Loans

Lizabeth Leone · The McCue Mortgage Company

Christine LeVasseur · United Bank

Rebecca Lollie · Wells Fargo Home Mortgage

Lisa Long · William Raveis Mortgage *Page 32*

Kevin Luddy · BCI Financial

Thomas Lutz · Newtown Savings Bank

Kevin Mace · Harbour Mortgage Group

Allison Manuel · Bank of America

Gary Margelot · Webster Bank

Annie Mariano · Flagstar Bank

Janice Marsh · Connecticut Home Mortgage

Paul Martin · Allied Funding Group

Timothy Martin · NE Moves Mortgage

Charles Masse · Norcom Mortgage

Peter Mastrangelo · Norcom Mortgage

Anthony Mastrorocco · American Eagle Federal Credit Union *Page 33*

Arleen Mathewson · United Bank

John Mazza · Atlantic Residential Mortgage

Carole Mazzarella · Prime Lending

Suzanne Mazzarella · WestStar Mortgage

Richard McCarthy · Wells Fargo

Donald McCormack · Strategy Mortgage Corporation

James McDowell · Mortgage Master

Gerard McGuinness · Prime Lending

Sharon McHugh · Savings Institute Bank & Trust

Jeffrey McKinney · Residential Mortgage Services

Kevin McMahon · Fairfield County Bank

Patrick McRedmond · Fairfield County Bank

Sharon Mendelsohn · Union Savings Bank

Paula Mercier · Welcome Home Mortgage

Aimee Merritt · Connecticut Home Mortgage

Ruth Michalski · WestStar Mortgage

Mark Michaud · Noreast Mortgage Services

Deborah Miller · Liberty Bank *Page 33*

Arthur Miller, Jr. · Atlantic Home Loans

Michael Mish · Residential Mortgage Services

Steven M. Molnar · First World Mortgage Corporation

Nancy Morgan · William Raveis Mortgage

Lisa Moriello · Mortgage Master

Suzanne Morin · Farmington Bank

Terry Moy · Wells Fargo

Maria Mozzicato · Norcom Mortgage

Peter Mulhall · Citi Mortgage

Joseph Murphy · Guardhill Financial Corporation

John Naclerio · Bank of America

Kathleen Narwold · Raveis Mortgage

Marc Nathan · Village Mortgage Company *Page 31*

Matthew Nawrocki · Liberty Bank *Page 33*

Rob Neighbours IV · First World Mortgage Corporation

Jennifer Newsom · NE Moves Mortgage

Lisa Nicholas · Prime Lending

Lana Ochs · Residential Mortgage Services

Lynne Oliveri · Supreme Lending

Susan Otfinoski · The McCue Mortgage Company

Evelina Parker · Citizens Bank

Skart Paul · Primary Residential Mortgage

Zack Pearson · Ward Kilduff Mortgage

Tracey Perry · Liberty Bank *Page 33*

James Philipakos · Savings Bank of Danbury

Melissa Phillips · Savings Institute Bank & Trust

Jerry Polzella · Liberty Bank *Page 33*

Michele Poulin · Prime Lending

Christine Preston · William Raveis Mortgage

Clementina Rafael · People's United Bank *Page 33*

Dinesh Rajagopalan · William Raveis Mortgage

Joel Ralph · Torrington Savings Bank

Greg Reichman · People's United Bank

Nima Rezvan · Primary Residential Mortgage

Jorge Rivera · Mortgage Master

Patricia Rodgers-Longo · Chelsea Groton Bank

Joseph Romano · Mortgage Master

Irene Ropicki · Fairfield County Bank

Dan Rosenfeld · Mortgage Master

Denise Russo · Village Mortgage Company *Page 31*

Patrick Ryan · Ryan Mortgage

Todd Ryder · NE Moves Mortgage

James Ryder III · Sage Bank

Jude Satalino · The McCue Mortgage Company

John Schlobohm · Luxury Mortgage Corporation

Lynn Scuderi · Stonegate Mortgage

Harry Sessa · United Bank

Tim Sickinger · Atlantic Residential Mortgage

Jon Sigler · Embrace Home Loans

Cheryl Sittnick · Guilford Savings Bank *Page 33*

Brian Skelly · Citibank

Sheilah Smith · People's United Bank

Aline Soulor · Chelsea Groton Bank

Dave Stambone · Total Mortgage Services

Scott Stoll · First World Mortgage Corporation

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David Swain · Webster Bank

Marion Szarzynski · HomeBridge Financial Services

Andrew Taylor · Mortgage Master

Brian Taylor · New England Home Mortgage

Natale Terranova, Jr. · Residential Mortgage Services

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Mary Tigno · Norcom Mortgage

Bradley Tippett · G.C. Financial Services

Elizabeth Titus · Savings Institute Bank & Trust

Jay Tolisano · Atlantic Home Loans

Mark Townsend · AnnieMac Home Mortgage

Trish Townsend · The Milford Bank *Page 33*

Christine Trzasko · Nutmeg State Federal Credit Union

Keith Turner · The McCue Mortgage Company

Richard Turner · Chelsea Groton Bank

Lynne Valente · Norcom Mortgage

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Gregory Ward · Ward Kilduff Mortgage

Skip Wasserman · Atlantic Residential Mortgage

Donna Werkhoven · The McCue Mortgage Company

Keith Wilcox · 1st American Home Loans

Faith Wilson · Liberty Bank *Page 33*

Alex Wisz · American Eagle Federal Credit Union

Rose Yardito · Webster Bank

Stanley Yee · Stamford Mortgage Company

Kimberly Fitzgerald

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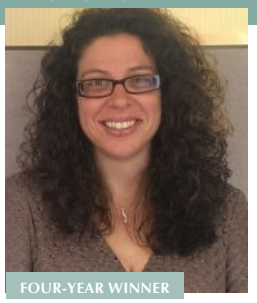

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Tammy Enquist-Liscomb

Sales Representative

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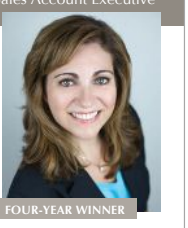
Thank you to my clients for this amazing honor. My mission is to remain worthy of this recognition and continue to provide honest education on coverage, products and services available to customize for our wonderful Connecticut residents. For more information visit www.facebook.com/TammyLiscombLM.

Jennifer Crowley

Sales Account Executive



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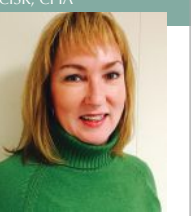

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Five Star Home/Auto Insurance Professionals

Five Star Professional surveyed more than 19,600 Connecticut homeowners. The final list of 2015 Connecticut Five Star Home/Auto Insurance Professionals is a select group, representing less than 4 percent of insurance professionals in the area. Evaluations were collected by mail, phone and online at www.fivestarprofessional.com/homesurvey.

All award winners are listed alphabetically by last name.

Judith Alexander · Bearingstar Insurance

Marc Archambault · Archambault Insurance Associates

Thomas Ayres · The Russell Agency

David Bauer · Bearingstar Insurance

Allison Baxter Bannerman · Tangarone & Prelli

Andrew Borner · Olde Liberty Insurance

Thomas Bott · The Bott Agency *Page 36*

Katherine Bouton · John M. Glover/ Davidson Insurance

Todd Bovino · John M. Glover Agency/Davidson Insurance

Caitlin Buettel · Liberty Mutual Insurance

Kristin Burns · Burns Insurance & Financial

Rosemary Butler · State Farm

Carlo Carlozzi, Jr. · Liberty Mutual Insurance

Peter Carlson · Carlson & Carlson

Steven Carr · Shoff Darby Companies

Sean Carroll · Merit Insurance

Lisa Casalini · CT Insurance Services

Jennifer Casalone · Bearingstar Insurance

Robert Chepurna · CDR Insurance

Nancy Clarke · Ion Insurance

Deb Cleary · Norcom Insurance

Daniel Clock · F. North Clark Insurance Agency

Richard Coba · Amity Insurance & Financial Services

Yale Cooke · Liberty Mutual Insurance

Evan Cooper · Bearingstar Insurance

Sherry Creighton · Nicholas/Tobin & Associates Insurance

Walter Crosby · Sumner & Sumner

Jennifer Crowley · NRT Insurance Agency *Page 36*

Paul D'Addabbo · Insurance Associates

Douglas Danaher · The Stone Agency

Corinne Danko · AAA Allied Group

Angel De Los Santos · Liberty Mutual Insurance

Mark Degenaro · The DeGenaro Agency

Joseph D'Errico · Allstate Insurance Company

Eleni Despoteris · Liberty Mutual Insurance

Victoria DiMatteo · Charter Oak Agency *Page 36*

Norma Dinsdale · Archambault Insurance Associates

Diane Dobrowolski · Carillo & Howland

Jeffrey Dolin · The Dolin Insurance Center

Debi Donarumo-Lombardi · A.J. Gambardella Associates

David Drescher · Ion Insurance Corporation

Michael Drzata · Wentworth DeAngelis Insurance

Diane L. Eger · Orange Insurance Center

Kevin Evans · Evans Pires & Leonard

Jason Falcone · Falcone Insurance Group

Joseph Finke · Liberty Mutual Insurance

Kimberly Fitzgerald · Montagno Insurance Agency *Page 36*

John Forlivio · John M. Glover Agency

Michael Garofalo · Allstate Insurance Company

Rachel Gaudet · United Insurance Group

Daniel Goldfarb · Anderson-Meyer Insurance

Henry Golembeski · USI Insurance Services

David Gould · The Gould Insurance Group

Derek Gromko · Gromko Insurance Agency

Kristin Guglielmo · Penny-Hanley & Howley Company

Timothy Haas · Haas Insurance

Catherine Herman · Liberty Mutual Insurance

Cody Holmes · Holmes Insurance

Mary Howland · Carillo & Howland

Jonathan Hudson · Liberty Mutual Insurance

Nancy Inglese · Allstate Insurance Company

Jody Jordan · State Farm

Michael Keating · Michael J. Keating Agency

Briea Korzep · Liberty Mutual Insurance

Paul Korzep · Korzep Insurance Agency

Thomas Lally · Allstate Insurance Company

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Lauren Latorre-Osterling · LaTorre Osterling Insurance Agency

Jane Lettick · CT Insurance Services

Tammy Liscomb · Liberty Mutual Insurance *Page 36*

Linda Lucier · Archambault Insurance Associates

Tereasa Mannello · Bouvier Insurance

Brad Manning · The Manning Agency

Augustus Marchetti · Marchetti Brown & Bishop

Tom Marchetti · Marchetti Brown & Bishop

Loren Marozas · William Raveis Insurance Agency

Eric Matunas · Standard Insurance Agency

Kevin McCarthy · AAA

James McKeever · Liberty Mutual Insurance

Robert Milford · Sundel & Milford

Adam Miller · Adam Miller Agency

Lysa Molnar · Archambault Insurance Associates

Sandra Mosley · Liberty Mutual Insurance

Sue Moyer · Bouvier Insurance

Mary Murdocca · Petruzelo Insurance Agency

Clifford Opalacz · Opalacz Insurance

Christine Osak · Royko-Charamut Insurance

Jeanette Pagliuco · William Raveis Insurance Agency

Elizabeth Palmer · Palmer and Associates Insurance

Joseph Palmer · Palmer and Associates Insurance

George Pastorok III · Allstate Insurance Company/Pomperaug Insurance Services

Kathleen Peterson · Smith Insurance

Janet Porter · BTS Insurance

Jim Quinlan · Benson/Quinlan Insurance Agency

Edward Rapacky III · Rapacky & Rapacky

Robert Reade, Sr. · William Raveis Insurance Agency

Eugene Reznitsky · Trager Insurance Group

Ann Riley · Jason Halpert & Associates

Michele Rosa · Michele L. Rosa Insurance Agency

Steven Rose · Rose Insurance Agency

Linda Roussey · Wilcox-Reynolds

Timothy Russell · The Russell Agency

Stephen Sadlak · Max Sadlak Agency

Michael Schumann · Newberry Insurance Agency

Judith Scott · Howe/First Assurance Associates

Gregory Seekins · Newberry Insurance Agency

Thomas Sheehan · The Thomas G. Sheehan Agency

Carol Snow · Shore Insurance Agency

Arthur Somma · American Financial Solutions

John Sparano · Putnam Insurance Agency

Arthur E. Spears III · Allstate Insurance Company/Art Spears & Associates

Christine Spivey · Sava Insurance Group

Susan Stamper · Tooher Ferraris Insurance *Page 36*

Pamela Stanton · Smith Insurance

Pamela Stenger · Bearingstar Insurance

Jay Streaman · John Streaman Insurance

Vicki Strickland · Smith Insurance

Richard Sudock · Marchetti Brown & Bishop

Heidi Summa · William Raveis Insurance Agency

Hoyt Sweeney · The Pawson Group

Joshua Trager · Trager Insurance Group

Rosemary Tranquill · All Insurance of Cheshire

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Paul Trehern · Massad Insurance

Jonathan Turk · William Pitt Insurance Services

Dominick Valente · Allstate Insurance Company

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dining guide | new london county

CONTINUED FROM PAGE 68

Rustic Cafe • ***American*** Customer favorites at this casual café include $9 lobster rolls, spinach salad, chocolate gorgonzola burgers, cinnamon and chipotle baby back ribs, and homemade pies. • 516 Boston Post Rd., East Lyme, (860) 691-0477 (therusticcafe.com). Open daily. L D, $, E

S&P Oyster Co. • ***Seafood*** Serving traditional New England seafood with a South American flair. Enjoy oysters on the half shell, PEI mussels, fresh cuts of fish and Creekstone Farms steaks grilled over hard woods. • 1 Holmes St., Mystic, (860) 536-2674 (sp-oyster.com). Open daily. L D, $$, WA

Shrine • ***Asian Fusion*** A restaurant that serves an array of alluring dishes with Vietnamese, Thai and Japanese influences—and one of the state's hottest night spots. • MGM Grand at Foxwoods, (860) 312-8888 (shrinemgmfoxwoods.com). Open daily. (Scorpion Bar). L D, $$

Tolland County

Altnaveigh Inn & Restaurant • ***American*** This 1734 farmhouse serves filet mignon with port-wine reduction demiglace and pan-seared tuna with onion marmalade. • 957 Storrs Rd., Storrs, (860) 429-4490 (altnaveighinn.com). Closed Sun.-Mon. L (Tues.-Fri.) D, $$$, WA

Angellino's Restaurant • ***Italian*** There's plenty to like at Angellino's, including penne Augustino with artichoke hearts, sun-dried tomatoes and garlic. • 135 Storrs Rd., Mansfield, (860) 450-7071; 346 Kelly Rd., Vernon, (860) 644-7702 (angellinos.com). Open daily. L D, $$, WA

Asian Bistro • ***Asian Fusion*** A popular hibachi steak house/bar offering Asian-fusion dishes along with sushi and sashimi. • 95 Storrs Rd., Mansfield, (860) 456-8316 (asianbistromansfield.com). Open daily. L D, $$, WA

Bidwell Tavern • ***American*** This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Rte. 31), Coventry, (860) 742-6978. Open daily. L D LS, $$, E, WA

Coyote Flaco • ***Mexican*** Standouts at this colorful spot include chile rellenos, pollo al mole, bistek ranchero and the enchilada trio. • 50 Higgins Hwy., Mansfield, (860) 423-4414 (coyoteflaco-mansfield.com). Open daily. L (Fri.-Sun.) D, $$, WA

Casey's Café • ***American*** Wednesday is pasta night, Thursday is build-your-own Mexican specialties and Sunday is barbecue all day long at this family-run family-style restaurant. • 127 West Rd., Ellington, (860) 870-8784 (caseyscafect.com). Open daily. L D, $

Elmo's Dockside • ***Seafood*** Known for fresh, local seafood, homemade clam chowder and lobster bisque, USDA High Choice beef, poultry and pasta dishes. • 48 Hartford Tpke., Vernon, (860) 646-3474, (elmosdockside.com). Open daily. L (Mon.-Sat.) D, $$

Georgina's Italian Restaurant • ***Italian*** Warm and inviting—try the calamari appetizer, chicken Athena, lasagna and chicken parmigiano. • 275 Boston Tpke., Bolton, (860) 647-0345 (georginasrestaurant.com). Closed Mon. L D, $$, WA

Little Mark's Big BBQ • ***Barbecue*** Little Mark's famous homemade sauces, such as Kansas City Sweet, Pork Pickin' Vinegar and Texas Hot, enhance the beef and pork ribs. • 226 Talcottville Rd., Vernon, (860) 872-1410 (littlemarksbbq.com). Open daily. L D, $$, WA

Pancho Loco • ***Mexican*** Don your shorts and Hawaiian shirt and try this Parrothead paradise for sizzling fajitas and chillin' margaritas. • 218 Talcottville Rd., Vernon, (860) 871-1819 (pancholoco.net). Open daily. L D, $, E, WA

Rein's New York Style Deli-Restaurant • ***American*** A bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami Reubens and cheese blintzes. • 435 Hartford Tpke., Vernon, (860) 875-1344 (reinsdeli.com). Open daily. B L D LS SB, $, WA

Somers Inn Restaurant • ***American*** American cuisine served in a historic country setting. Specialties include prime rib, baked stuffed shrimp with spinach-artichoke sauce and bacon-wrapped buffalo shrimp. • 585 Main St., Somers, (860) 749-2256 (thesomersinn.com). Closed Mon.-Tues. L (Wed.-Fri.) D SB, $$, WA

Tavern House Grill • ***American*** This pub-style sports bar features live entertainment and regular karaoke events. On the menu: steaks, burgers, grilled sandwiches and wings. • 200 Merrow Rd. Tolland, (860) 872-0332 (tavernhousegrill.com). Open daily. L D SB, $, E, WA

True Blue Tavern at the Nathan Hale Inn • ***American*** Great casual dining in a fun atmosphere celebrating the spirit of UConn athletics. • 855 Bolton Rd., Storrs, (860) 427-7888 (nathanhaleinn.com). Open daily. D, $, WA

Trattoria da Lepri • ***Italian*** This family-owned and -run eatery prepares dishes from scratch with local ingredients. On the menu: rigatoni Bolognese, veal scallopini Marsala and crab-meat-stuffed shrimp. • 89 West Rd., Ellington, (860) 875-1111 (trattoriadalepri.com). Closed Sun.-Mon. D, $$, WA

Utsav Indian Cuisine • ***Indian*** This gem boasts a menu of delectable Indian treats such as shamm savera or calamari cochin. • 575 Talcottville Rd., Vernon, (860) 871-8714 (utsavcuisine.com). Open daily. L D, $$, WA

Willington Pizza House • ***Pizza*** Unusual designer pizza concoctions, including red-potato and seafood casino. • 25 River Rd. (Rte. 32), Willington, (860) 429-7433 (willingtonpizza.com). Open daily. L D LS, $, WA

Wood-n-Tap • ***American*** Known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 236 Hartford Tpke., Vernon, (860) 872-6700 (woodntap.com). L D LS, $, WA

Windham County

85 Main • ***New American*** There's something for everybody at this Main Street fixture: from sushi to duck-liver pâté, pulled-pork barbecue to wild-mushroom ravioli. • 85 Main St., Putnam, (860) 928-1660 (85main.com). Open daily. L D LS, $$, WA

Bella's Bistro • ***Northern Italian*** An upscale spot with a seasonal menu serving veal, beef, chicken, pork, pizzas, seasonal fish, shrimp, mussels, scallops and lobster. • 75 Main St., Putnam, (860) 928-7343 (bellasbistromarket.com). Closed Mon. L D (Tues.-Sat.), $$, WA

The Courthouse Bar & Grill • ***American*** Serves 20 great appetizers plus "arresting" main courses such as seafood Alfredo and Montreal sirloin. • 121 Main St., Putnam, (860) 963-0074 (courthousebarandgrille.com). Open daily. L D LS (weekends), $, WA

Golden Lamb Buttery • ***American*** In a barn overlooking a 1,000-acre farm, dinner here might be roast duckling, chateubriand or honey-glazed rack of lamb. For dessert, there's strawberry-rhubarb bread pudding or lemon blueberry cake. • 199 Bush Hill Rd., Brooklyn, (860) 774-4423 (thegoldenlamb.com). Closed Sun.-Mon. L D (Fri.-Sat.), $$$, E, WA

Hank's Restaurant • ***American*** A family place serving home-style chowders, lobster salad rolls and prime rib. • 416 Providence Rd., Brooklyn, (860) 774-6071 (hanksrestaurant.com). Open daily. L D, $$

The Inn at Woodstock Hill • ***American*** The menu at this historic estate includes shrimp-and-sea-scallop stir-fry, fontina-stuffed veal tenderloin Serrano and duckling à l'orange. • 94 Plaine Hill Rd., Woodstock, (860) 928-0528 (woodstockhill.com). Open daily. L (Thurs.-Sat.) D SB, $$$, WA

J.D. Cooper's • ***American*** A sports pub with walls of sports memorabilia and 125 entrées from prime rib to fajitas to fresh fish. • 146 Park Rd., Putnam, (860) 928-0501. Open daily. L D, $, E (Sat.), WA

The Mansion at Bald Hill • ***American*** The pan-seared diver scallops with jumbo shrimp is tops, and don't skip the lobster mac 'n' cheese. • 29 Plaine Rd., South Woodstock, (860) 974-3456 (mansionatbaldhill.com). Closed Mon. D, $$$, WA

Mozzarella's Grill & Bar • ***American/Italian*** A great family restaurant with a warm, cozy atmosphere serving fresh burgers, steaks, seafood, and Italian specialties. • 460 Hartford Tpke., Dayville, (860) 774-3434 (mozzarellasgrill.com). Closed Fri.-Sun. B L D, $, E, WA

New Ocean Palace • ***Japanese*** Enjoy the tiger roll, mango chicken, crab rangoon and teriyaki beef. • 520A Providence Rd., Brooklyn, (860) 779-9699 (newoceanbrooklynct.com). Open daily. L (Mon.-Sat.) D, $, WA

Thai Basil • ***Thai/Japanese*** Favorite dishes include Drunken Noodles, General Thai chicken, Thai Basil Farm and pad Thai, as well as Japanese hibachi steak and seafood dishes. • 187 North St., Danielson, (860) 774-1986 (thaibasilct.com). Open daily. L D, $, WA

Tony's Pizza • ***Pizza*** With more than 30 years in business, Despina Loukas knows how to make pizzas. Customer favorites include crispy pepperoni and taco. • 117 Main St., Willimantic, (860) 423-7717 (tonyspizzaplace.com). Open daily. L D LS, $, WA

The Vanilla Bean Café • ***American*** A restaurant known for its homemade soups, award-winning chili, vegetarian dishes and desserts. • Rtes. 44, 169 & 97, Pomfret, (860) 928-1562 (thevanillabeancafe.com). Open daily. B L D (Wed.-Sun.), $$, E, WA

Willimantic Brewing Co. / Main Street Café • ***Brew Pub*** In a historic U.S. Post Office building, beers are brewed in full view of diners. Try the ale-steamed mussels. • 967 Main St., Willimantic, (860) 423-6777 (willibrew.com). Open daily. L (Tues.-Sun.) D, $$, WA

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What's On! 03.2015

CONNECTICUT PUBLIC BROADCASTING NETWORK

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The Best in British Drama Returns

New Seasons of *Call the Midwife* and *Masterpiece Classic*'s "Mr. Selfridge"
Premiere Sunday, March 29 on CPTV

PRESIDENT'S MESSAGE

Jerry Franklin
President and CEO,
Connecticut Public Broadcasting Network

CPTV is undergoing some big changes in 2015. Not only are we launching exciting new initiatives and bringing our viewers more great new programs than ever before, but you may have noticed that our programming guide looks a little different this month.

That's because we have made some improvements so that our viewers have even more information about the great programming being offered throughout March – not only on CPTV, but on CPTV4U, our 24/7 over-the-air and cable channel, and CPTV Sports, our channel that features local sports coverage as well as popular competition shows and events.

We are so proud of all three of our channels that we wanted to highlight our program offerings on each one. With our new-and-improved programming guide, viewers will be able to see at a glance what's airing on CPTV, CPTV4U and CPTV Sports. Can't be home to catch your favorite show when it airs on CPTV? Check out the CPTV4U schedule, because that show may be re-airing on CPTV4U soon. Want to relive the on-the-field accomplishments of a young athlete in your life, whether son or daughter, niece, nephew or grandchild? Check out the CPTV Sports schedule to see when his or her team's game will be featured. Whatever you're looking for, chances are it's airing on CPTV, CPTV4U or CPTV Sports!

And while we're on the subject of exciting announcements, we at the Connecticut Public Broadcasting Network will host a special advance screening of the new documentary *180 Days: Hartsville*, premiering on CPTV on Tuesday, March 17 at 8 p.m.

This important new film follows one Southern town's efforts to address the demand for reform in American public schools. Before it airs on CPTV, catch a preview of *180 Days: Hartsville* at this advance screening, which will be accompanied by a "Response to Hartsville" community forum, encouraging discussion of the film. This event will take place Tuesday, March 10 from 6 to 8 p.m. in the Learning Lab housed at CPBN's Hartford headquarters. The forum portion will be recorded for broadcast on WNPR's original news-talk show *Where We Live* on Monday, March 16. To register for the event, call (860) 275-7550 or visit WNPR.org/events.

Whatever changes we may make as we evolve and grow, our mission will always remain the same: to add value to people's lives by providing services and programming that inform, educate, entertain and inspire our diverse audiences. Thank you to you, our members, for giving us the support we need to fulfill that mission in more ways than ever before.

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- **For additional program descriptions, visit CPTV.org/schedule.**
- **For a list of cable channels on which CPTV, CPTV4U and CPTV Sports can be found, visit CPTV.org/cable-channels.**
- **For a list of radio frequencies on which WNPR can be found, visit WNPR.org/where-tune.**

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Highlights | March 2015

Masterpiece Classic's "Downton Abbey" Season Finale

Sunday, March 1 at 9 p.m. on CPTV, Encoring Tuesday, March 3 at 9 p.m. on CPTV4U

Season 5 concludes with a dramatic two-hour special. The Crawleys go to a shooting party in Northumberland, then return to Downton for the Christmas holiday. Amid the celebration, there are still plenty of secrets and surprises in store!

The Jewish Journey: America

Wednesday, March 4 at 8:30 p.m. on CPTV4U

Learn about Jewish life in the "old country" and the reasons why Jews immigrated to the U.S. This special also explores the establishment of Jewish communities in America and celebrates the accomplishments of Jewish Americans.

Julie & Julia

Friday, March 13 at 8:30 p.m. & Saturday, March 14 at 7 p.m. on CPTV Sports, Encoring Saturday, March 28 at 9 p.m. & Sunday, March 29 at 2 p.m. on CPTV

Based on a true story, *Julie & Julia* explores how Julia Child (portrayed by Meryl Streep) provided a frustrated office worker (Amy Adams) with an inspiring recipe for a new life.

Ken Burns Presents *Cancer: The Emperor of All Maladies*

March 30, 31 & April 1 at 9 p.m. on CPTV

This three-part, six-hour television event, presented by filmmaker Ken Burns, is a "biography" of cancer, from its first documented appearances through the "War on Cancer" of the past century. *Cancer: The Emperor of All Maladies* examines the disease with a cellular biologist's precision, a historian's perspective and a biographer's passion. It seeks to reshape the way the public views cancer and strip away some of the fear and misunderstanding that surrounds it.

Compadre Huashayo

Sunday, March 15 at 8 p.m. on CPTV4U, Encoring Saturday, March 28 at 7:30 p.m. on CPTV

Follow Grammy Award®-winning American Latina composer Gabriela Lena Frank as she creates a composition for traditional Ecuadorian instruments, to be performed by an Ecuadorian orchestra. This uplifting documentary focuses on music's ability to connect different cultures, and was produced by the INTAKE Organization, a Stamford, Connecticut-based arts education organization.

Quirke

Fridays at 9 p.m. Beginning March 27 on CPTV, Encoring Saturdays at 10 p.m. Beginning March 28 on CPTV4U

Set against a backdrop of whiskey-soaked bars and elegant Dublin houses, *Quirke* is a new drama series full of mystery, secrets and intrigue. Gabriel Byrne stars as Quirke, a consultant pathologist in the Dublin city morgue in the 1950s. Quirke finds himself delving into the secrets of Dublin, and discovers that his investigations are more closely linked to his own life than he possibly could have imagined.

Twice Born — Stories From the Special Delivery Unit

Tuesdays at 8 p.m. Beginning March 31 on CPTV

Witness groundbreaking fetal surgery in this new miniseries that takes an inside look at the Special Delivery Unit at the Children's Hospital of Philadelphia (CHOP), where rare surgeries are performed on babies inside the womb.

High School Conference and CIAC Championship Coverage

In March on CPTV Sports

In March, CPTV Sports features high school conference and CIAC championship games, with a number of games airing live on March 21 and 22. For prime time air dates and times, see this issue's program listings; for the March 21 and 22 daytime game schedules, see page 120.

Kangaroo Dundee Mini-Marathon

Wednesday, March 18 at 8 p.m. on CPTV, Encoring Monday, March 23 at 8 p.m. on CPTV4U

Catch all three parts of the new documentary series that follows the uplifting, sometimes-heart-rending efforts of an Australian outbacker who nurses orphaned kangaroos back to health.

Midsomer Murders, Season 4

Fridays at 8 p.m. Beginning March 20 on CPTV

Starting March 20, catch a new season of the popular mystery series *Midsomer Murders,* based on the novels of Caroline Graham. Follow DCI Barnaby and his colleagues as they work to solve crimes in an English country town.

The cast of *Call the Midwife,* Season 4, airing Sundays at 8 p.m. on CPTV beginning March 29

Sundays Just Got a *Call the Midwife & Masterpiece Classic:* "Mr. Selfridge"

Season 4 of *Call the Midwife* comes to CPTV Sundays at 8 p.m. beginning March 29. The new season brings new trials, triumphs and tragedies for the nurses, midwives and nuns of Nonnatus House, who visit the expectant mothers of Poplar, providing the poorest women of London's East End with the best possible care.

For the new season, the memoirs of Jennifer Worth, which inspired the TV series, have been carefully supplemented by original material by Heidi Thomas, series creator, writer and executive producer. This material is based on new historical research and the testimony of other midwives, nuns and nurses who worked during the mid-20th century.

Well-loved regular characters return, including Nurse Trixie (Helen George), Nurse Cynthia (Bryony Hannah), Chummy (Miranda Hart), as well as the recently introduced Patsy (Emerald Fennell) and Sister Winifred (Victoria Yeates), and many more.

Academy Award®-winning actress Vanessa Redgrave also returns as the series narrator, mirroring the actual, life-long friendships which continued between Jennifer Worth and the residents of the real Nonnatus House.

Plus, viewers will be introduced to new characters: Nurse Phyllis Crane (Linda Bassett) and Nurse Barbara Gilbert (Charlotte Ritchie).

Watch as the residents of Nonnatus House, and the entire Poplar community, prepare to enter an exciting new decade: the 1960s. As they navigate this tumultuous time period, audiences can expect a mixture of laughter and tears, as well as the kind of captivating, emotional stories they've come to expect from *Call the Midwife.*

Will the nuns and midwives be able to hold onto their values in a rapidly changing world? Find out as Trixie receives a proposal; Cynthia starts to think seriously about joining the order as a nun; Chummy takes on the challenge of running a mother-and-baby home for unmarried girls; and other life-changing events and challenges take place.

The cast of *Masterpiece Classic:* "Mr. Selfridge," Season 3, airing Sundays at 9 p.m. on CPTV beginning March 29

Bit More Dramatic...

Return with New Seasons Beginning Sunday, March 29

Additionally, Sundays at 9 p.m. beginning March 29, get ready for a whole new season of drama, intrigue and, of course, shopping as Season 3 of the *Masterpiece Classic* series "Mr. Selfridge" comes to CPTV.

Created by Emmy Award®-winning writer Andrew Davies (*Masterpiece*'s "Bleak House" and "Pride and Prejudice"), "Mr. Selfridge" is a dramatization of the life of Harry Gordon Selfridge.

Selfridge was the flamboyant American entrepreneur who established the famed Selfridges department store at the previously unfashionable end of Oxford Street in 1909 London.

Three-time Emmy Award® winner Jeremy Piven reprises his role as Harry Selfridge. He is rejoined by such colorful characters as Agnes Towler (Aisling Loftus), Lady Mae (Katherine Kelly), Henri LeClair (Gregory Fitoussi), Miss Mardle (Amanda Abbington), Mr. Grove (Tom Goodman-Hill), Mr. Crabb (Ron Cook) and more.

New faces also join the cast, including Zoë Wanamaker (*Agatha Christie's Poirot*), who portrays the troublemaking Russian princess Marie de Bolotoff.

Season 3 picks up in 1919, just after the end of World War I, and the staff at Selfridges must take on new challenges.

Harry and his family face a particularly difficult struggle as they work to come to terms with the death of a loved one. Meanwhile, Henri returns from war but has trouble readjusting to life at home, and an old enemy resurfaces.

Amid all the new tragedies and romances experienced by the characters in Season 3, "Mr. Selfridge" continues to explore how Selfridge and his store changed the landscape of retail forever, essentially inventing the modern department store.

Fans both old and new won't want to miss a moment of the series that *The Wall Street Journal* called "addicting."

Prime Time | March 1-7

- CPTV Original, CPTV National Production or Presentation or CPTV Co-production indicated in blue font.
- Program or episode premiere indicated by a (P). Live broadcasts indicated by a (L).
- Asterisk indicates that show begins prior to 8 p.m.; two asterisks indicate that show ends after 12 a.m. Visit CPTV.org/schedule for exact start and end times.
- CPTV Sports schedule subject to change due to game cancellations and durations.

SUN | MARCH 1	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Father Brown: Saving Souls...*	Victor Borge's Timeless...	Masterpiece Classic - Downton Abbey, Season 5 (Part 9 of 9) (P)				Viewers' Favorites	
CPTV4U	Justin Hayward: Spirits...Live			Austin City Limits - Norah Jones/ Kat Edmonson		Great Performances - 40th Anniversary Celebration		
CPTV Sports	Unforgivable Blackness: The Rise and Fall of Jack Johnson (Part 1 of 2)				Unforgivable Blackness: The Rise and Fall of Jack Johnson (Part 2 of 2)			

MON | MARCH 2	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	50 Years with Peter, Paul and Mary				Justin Hayward: Spirits...Live			Viewers' Favorites
CPTV4U	Nature - Frogs: The Thin Green Line		Nature - Salmon: Running the Gauntlet		Globe Trekker - Central Japan		Charlie Rose	
CPTV Sports	CIAC High School Wrestling Tournament* (P)				Boys Basketball: Career Magnet/Fairfield Prep			Growing Up Gambling

TUE | MARCH 3	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Aging Backwards with Miranda Esmonde-White		John Denver: Country Boy			Viewers' Favorites		
CPTV4U	Call the Midwife, Season 3 (Part 8 of 8)		Masterpiece Classic - Downton Abbey, Season 5 (Part 9 of 9)				Manor of Speaking	Charlie Rose**
CPTV Sports	Girls Basketball: South-West Conference Final*		Girls Basketball: Shoreline Conference Final			Media Coverage and Female Athletes		Second Opinion

WED | MARCH 4	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Dr. Christiane Northrup - Glorious Women Never Age!				Healing ADD with Dr. Daniel Amen, M.D., and Tana Amen, R.N.			
CPTV4U	Rick Steves' Dynamic...*	The Jewish Journey: America			Great Performances - The Thomashefskys			
CPTV Sports	Boys Bsktball: SCC Final* (L)	CIAC High School Bowling Invitational (P)			Roadtrip Nation	Legacy: Austria's Influence on American Skiing		In Pursuit of Passion

THU | MARCH 5	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Deepak Chopra: The Future of God			Motown 25: Yesterday, Today, Forever (My Music Presents)				Viewers' Favorites
CPTV4U	The Roosevelts: An Intimate History - Part 6: A Common Cause, 1939-1944						Charlie Rose	
CPTV Sports	Boys Ice Hockey: Notre Dame-W. Haven/Notre Dame-Fairfield* (P)		CIAC High School Track and Field Open Championships					Second Opinion

FRI | MARCH 6	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Ed Slott's Retirement Roadmap!			Suze Orman's Financial Solutions for You				Viewers' Favorites
CPTV4U	Dr. Christiane Northrup - Glorious Women Never Age!				NOVA - Vaccines: Calling the Shots		Charlie Rose	
CPTV Sports	Boys Ice Hockey: Southern Conn. Conference Championship Game 2 (L)			Boys Basketball: Southern Conn. Conference Final			AfroPop - Doin' It in the Park	

SAT | MARCH 7	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Viewers' Favorites							
CPTV4U	Father Brown: Saving Souls, Solving Crimes			Masterpiece Mystery! - Grantchester (Part 5 of 6)		Scott & Bailey - Witness		Unlocking Sherlock**
CPTV Sports	Boys Ice Hcky: ND-WH/ND-F*	Hockey: More Than a Game		Boys Basketball: Central Conn. Conference Final			Going, Going, Gone...	

Prime Time | March 8-12

SUN|MARCH 8	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Viewers' Favorites							
CPTV4U	Infinity Hall Live - The Robert Cray Band		Austin City Limits - Fun./Dawes		Front and Center - Buddy Guy		Great Performances - Tony Bennett & Lady Gaga	
CPTV Sports	Girls Basketball: Shoreline Conference Final*		Girls Basketball: South-West Conference Final			Second Opinion	Independent Lens - Strong	

MON|MARCH 9	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Viewers' Favorites							
CPTV4U	Nature - The Gathering Swarms		Skeletons of the Sahara		Globe Trekker - Panamericana: Conquistadors & Incas		Charlie Rose	
CPTV Sports	Boys Basketball: Central Conn. Conference Final*		CIAC High School Cheerleading Finals (P)				Media Coverage and Female Athletes	

TUE|MARCH 10	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Celtic Thunder: Heritage			Viewers' Favorites				
CPTV4U	The Politician's Husband (Part 1 of 3) (P)		The Politician's Husband (Part 2 of 3) (P)		The Politician's Husband (Part 3 of 3) (P)		Charlie Rose	
CPTV Sports	Boys Ice Hcky: Southern Conn. Conf. Championship Game 1*		Boys Ice Hockey: Southern Conn. Conference Championship Game 2			Boys Basketball: Southern Conn. Conference Final		

WED|MARCH 11	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Viewers' Favorites							
CPTV4U	Antiques Roadshow - Des Moines, Iowa, Part 2		Eisenhower's Secret War - From Warrior to President		Eisenhower's Secret War - Building Weapons, Talking Peace		Charlie Rose	
CPTV Sports	Boys Bsktball: SCC Final*	One Night in March	Boys Basketball: Central Conn. Conference Final			Independent Lens - Strong		CIAC HS Wrestling...**

THU|MARCH 12	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Viewers' Favorites							
CPTV4U	The Civil War - Part 1: The Cause				History Detectives		Charlie Rose	
CPTV Sports	CIAC High School Bowling Invitational*		Growing Up Gambling	CIAC High School Cheerleading Finals				Second Opinion

Coming in April...

Last Days in Vietnam: American Experience

Premiering Tuesday, April 28 at 9 p.m. on CPTV

Directed and produced by Rory Kennedy

During the chaotic final days of the Vietnam War, as the North Vietnamese Army closed in on Saigon, the South Vietnamese resistance crumbled.

With a communist victory inevitable and the U.S. readying to withdraw, many Americans on the ground worried that their South Vietnamese allies and friends faced imprisonment or death.

A number of heroic Americans took matters into their own hands, engaging in unsanctioned and often makeshift operations in a desperate effort to save as many South Vietnamese as possible.

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Prime Time | March 13-17

FRI|MARCH 13	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Viewers' Favorites							
CPTV4U	NOVA - Deadliest Volcanoes		NOVA - Deadliest Tornadoes		When Disaster Struck Connecticut		Charlie Rose	
CPTV Sports	Girls Bsktball: CIAC Smifnl 1* (L)	Julie & Julia				CIAC High School Bowling Invitational		

SAT|MARCH 14	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Viewers' Favorites							
CPTV4U	Foyle's War - A War of Nerves (Part 1 of 2)		Foyle's War - A War of Nerves (Part 2 of 2)		Masterpiece Mystery! - Grantchester (Part 6 of 6)		Scott & Bailey - Undermined	
CPTV Sports	Julie & Julia*		CIAC High School Cheerleading Finals				Independent Lens - Strong	

SUN|MARCH 15	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Viewers' Favorites							
CPTV4U	Compadre Huashayo	Infinity Hall Live - Los Lonely Boys		Austin City Limits - The Civil Wars/Punch Brothers		Front and Center - Ginger Baker		Bluegrass Underground
CPTV Sports	Independent Lens - The Trials of Muhammad Ali			Black Kung Fu Experience		CIAC High School Wrestling Tournament**		

MON|MARCH 16	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Des Moines, Iowa, Part 3		Antiques Roadshow - Billings, Montana, Part 1		The Charles W. Morgan		Globe Trekker - Galleons, Pirates and Treasure	
CPTV4U	Nature - Ireland's Wild River		Nature - River of No Return		Globe Trekker - Food Hour: Ireland		Charlie Rose	
CPTV Sports	Girls Basketball: CIAC High School Semifinal Game 2 (P)			Independent Lens - All of Me		Second Opinion	The Men Who Made Us Thin (Part 1 of 4) (P)	

TUE|MARCH 17	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	180 Days: Hartsville (P)				Raw to Ready - Komatsu		Frontline	
CPTV4U	Mr. & Mrs. Murder - Thoroughly Dead Thoroughbred		Masterpiece Mystery! - Breathless (Part 1 of 3)			All Things Connecticut	Charlie Rose	
CPTV Sports	CIAC High School Cheerleading Finals*			Independent Lens - All of Me		Second Opinion	The Men Who Made Us Thin (Part 2 of 4) (P)	

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2. You'll help CPTV collect an additional $30,000 for children's programming.

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The Robert G. & Marguerite M. Derx Foundation of New Fairfield supports health and educational initiatives to address the needs of children and youth in western Connecticut.

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Prime Time | March 18-22

WED|MARCH 18	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Kangaroo Dundee (Part 1 of 3) P		Kangaroo Dundee (Part 2 of 3) P		Kangaroo Dundee (Part 3 of 3) P		Nature - Survivors of the Firestorm	
CPTV4U	Antiques Roadshow - Des Moines, Iowa, Part 3		The Charles W. Morgan		Mark Twain's Neighborhood: Nook Farm		Charlie Rose	
CPTV Sports	CIAC High School Wrestling Tournament						The Men Who Made Us Thin (Part 3 of 4) P	

THU|MARCH 19	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	All Things Connecticut P	Father Brown - The Grim Reaper		Death in Paradise - The Early Bird		Unlocking Sherlock		This Old House
CPTV4U	The Civil War - Parts 2 & 3: A Very Bloody Affair/Forever Free					Lincoln@Gettysburg		Charlie Rose**
CPTV Sports	Girls Basketball: CIAC High School Semifinal Game 1*		Girls Basketball: CIAC High School Semifinal Game 2			One Night in March	The Men Who Made Us Thin (Part 4 of 4) P	

FRI|MARCH 20	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - Garden of Death (Part 1 of 2) P		Masterpiece Mystery! - Inspector Lewis, Season 7: Beyond Good and Evil			Scott & Bailey - Divided Loyalties		Bluegrass Underground
CPTV4U	NOVA - Colosseum: Roman Death Trap		NOVA - Petra: Lost City of Stone		NOVA - Hagia Sophia: Istanbul's Ancient Mystery		Charlie Rose	
CPTV Sports	CIAC High School Ice Hockey Div. 2 Championship* L		Girls Basketball: CIAC High School Semifinal Game 1			Girls Basketball: CIAC High School Semifinal Game 2		

SAT|MARCH 21	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Queen Victoria's Children - A Domestic Tyrant		Queen Victoria's Children - Princes Will Be Princes		Edward & George: Two Brothers, One Throne		Antiques Roadshow - Des Moines, Iowa, Part 3	
CPTV4U	Foyle's War - Invasion (Part 1 of 2)		Foyle's War - Invasion (Part 2 of 2)		Scott & Bailey - Wrong Place, Wrong Time		Scott & Bailey - Futures	
CPTV Sports	CIAC High School Basketball Championship Game 5 (begins at 8:15 p.m.) L				Independent Lens - Bully			Second Opinion

SUN|MARCH 22	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Call the Midwife, Season 3 (Part 8 of 8)		The Best of Men			Masterpiece Mystery! - Inspector Lewis, Season 7: Beyond Good and Evil		
CPTV4U	Infinity Hall Live - Buckwheat Zydeco		Austin City Limits - Tim McGraw		Front and Center - Keith Urban		Great Performances - Paul McCartney's Live Kisses	
CPTV Sports	CIAC High School Ice Hockey Div. 3 Championship* P		CIAC High School Ice Hockey Div. 2 Championship			P.O.V. - Racing Dreams		

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Prime Time | March 23-27

MON | MARCH 23	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Bismarck, North Dakota, Part 3 (P)		Antiques Roadshow - Billings, Montana, Part 2		Marion's Triumph: Surviving History's Nightmare		Independent Lens - Little White Lies	
CPTV4U	Kangaroo Dundee (Part 1 of 3)		Kangaroo Dundee (Part 2 of 3)		Kangaroo Dundee (Part 3 of 3)		Charlie Rose	
CPTV Sports	Championship Weekend Recap Show (L)		CIAC High School Basketball Championship Game 1			Lime Rock Park: The Secret Valley of Racing		In Pursuit of Passion

TUE | MARCH 24	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Lyndon B. Johnson: Succeeding Kennedy		Bombs Away: LBJ, Goldwater and the 1964 Campaign		Raw to Ready - Bentley		Frontline	
CPTV4U	Mr. & Mrs. Murder - A Flare for Murder		Masterpiece Mystery! - Breathless (Part 2 of 3)			All Things Connecticut	Charlie Rose	
CPTV Sports	CIAC High School Basketball Championship Game 2*		CIAC High School Ice Hockey Div. 2 Championship			A Gullwing at Twilight		In Pursuit of Passion

WED | MARCH 25	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Time Scanners - Petra		NOVA - The Bible's Buried Secrets				Secrets of the Dead - The Lost Gardens of Babylon	
CPTV4U	Antiques Roadshow - Bismarck, North Dakota, Part 3		Queen Victoria's Children - A Domestic Tyrant		Queen Victoria's Children - Princes Will Be Princes		Charlie Rose	
CPTV Sports	CIAC High School Basketball Championship Game 3*		CIAC High School Ice Hockey Div. 3 Championship			Championship Weekend Recap Show		In Pursuit of Passion

THU | MARCH 26	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	All Things Connecticut (P)	Father Brown - The Laws of Motion		Death in Paradise - The Man with the Golden Gun		Midsomer Murders - Garden of Death (Part 1 of 2)		This Old House
CPTV4U	The Civil War - Parts 4 & 5: Simply Murder/The Universe of Battle					Looking Over Jordan	Charlie Rose	
CPTV Sports	CIAC High School Basketball Championship Game 4*		CIAC High School Ice Hockey Div. 1 Championship			Silver King: The Birth of Big Game Fishing		New Fly Fishing

FRI | MARCH 27	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - Garden of Death (Part 2 of 2) (P)		Quirke (Part 1 of 3) (P)			Scott & Bailey - Vulnerable		Bluegrass Underground
CPTV4U	NOVA - The Bible's Buried Secrets				Secrets of the Dead - The Lost Gardens of Babylon		Charlie Rose	
CPTV Sports	CIAC High School Basketball Championship Game 5*		Championship Weekend Recap Show		CIAC High School Basketball Championship Game 7			GameTime

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Prime Time | March 28-31

SAT|MARCH 28	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Secrets of Selfridges		Julie & Julia (P)				Antiques Roadshow - Bismarck, North Dakota, Part 3	
CPTV4U	Foyle's War - Bad Blood (Part 1 of 2)		Foyle's War - Bad Blood (Part 2 of 2)		Quirke (Part 1 of 3)			Secrets of Scotland Yard**
CPTV Sports	CIAC High School Ice Hockey Div. 2 Championship*		CIAC High School Ice Hockey Div. 1 Championship			CIAC High School Ice Hockey Div. 3 Championship		

SUN|MARCH 29	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Call the Midwife, Season 4 (Part 1 of 8) (P)		Masterpiece Classic - Mr. Selfridge, Season 3 (Part 1 of 8) (P)				Secrets of Westminster	
CPTV4U	Infinity Hall Live - Deer Tick		Austin City Limits - Edward Sharpe & the Magnetic Zeros		Great Performances - The Beatles' Magical Mystery Tour		Great Performances - Magical Mystery Tour Revisited	
CPTV Sports	CIAC High School Cheerleading Finals				CIAC High School Bowling Invitational			Trick Shot Pool

MON|MARCH 30	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Birmingham, Alabama, Part 1 (P)		Cancer: The Emperor of All Maladies (Part 1 of 3) (P)				Frontline - Being Mortal	
CPTV4U	Nature - Radioactive Wolves		Nature - White Falcon, White Wolf		Globe Trekker - World War I		Charlie Rose	
CPTV Sports	CIAC High School Basketball Championship Game 6*		CIAC High School Basketball Championship Game 4			CIAC High School Basketball Championship Game 8		

TUE|MARCH 31	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Twice Born - Stories From the Special Delivery... (Part 1 of 3) (P)		Cancer: The Emperor of All Maladies (Part 2 of 3) (P)				Emperor of All Maladies: A...	Conquering the Dragon
CPTV4U	Mr. & Mrs. Murder - The Art of Murder		Masterpiece Mystery! - Breathless (Part 3 of 3)			All Things Connecticut	Charlie Rose	
CPTV Sports	CIAC High School Basketball Championship Game 7*		CIAC High School Basketball Championship Game 3			John Wooden: Indiana Years	One Night in March	Growing Up Gambling

Swing into Spring with Curious George

Get ready for springtime fun with everyone's favorite monkey as CPTV Kids airs *Curious George Swings into Spring* on Monday, March 30 at 8 a.m. and 4 p.m.

In this hour-long movie event, George finds that he has a case of spring fever. But serious lobby dogs like Hundley have no time for frolicking, especially when there's a spring cleaning prize to be won. Will George be able to get Hundley into the springtime spirit?

Encore broadcasts of *Curious George Swings into Spring* air Friday, April 3 at 8 a.m. and 4 p.m. Plus, new two episodes of *Curious George* premiere on Tuesday, March 31 and Wednesday, April 1!

Cinderella

Thursday, March 26, 2015 at 7:30 p.m. at UConn's Jorgensen Center for the Performing Arts in Storrs

Cinderella comes to life as never before. Complete with a fairy godmother, a handsome prince and two evil-yet-comical stepsisters, this charming and lighthearted classic is a feast for the eyes and a treat for audiences of all ages.

Tickets: http://jorgensen.uconn.edu or call 860-486-4226

cptvKids

Monday Through Friday

6:30 AM	Arthur
7:00	Odd Squad
7:30	Wild Kratts
8:00	Curious George *
8:30	The Cat in the Hat *
9:00	Peg + Cat
9:30	Dinosaur Train
10:00	Sesame Street
11:00	Daniel Tiger's Neighborhood
11:30	Super Why!
Noon	Sid the Science Kid
12:30 PM	Thomas & Friends
1:00	Daniel Tiger's Neighborhood
1:30	Caillou
2:00	Super Why!
2:30	Dinosaur Train
3:00	Peg + Cat
3:30	The Cat in the Hat
4:00	Curious George *
4:30	Odd Squad *
5:00	Wild Kratts
5:30	Wild Kratts

* On March 30 and April 3, the hour-long movie *Curious George Swings into Spring* airs at 8 a.m. and 4 p.m.

Sponsored by: JORGENSEN CENTER FOR THE PERFORMING ARTS

CPTV's Daytime Weekend Schedules | 6:30 a.m.-8 p.m.

SUNDAY, MARCH 1

6:30 am - 5:30 pm Viewers' Favorites
5:30 pm John Denver: Country Boy
7:00 pm Father Brown: Saving Souls, Solving Crimes (airs until 8:30 p.m.)

SATURDAY, MARCH 7

6:30 am - 8:00 pm Viewers' Favorites

SUNDAY, MARCH 8

6:30 am - 8:00 pm Viewers' Favorites

SATURDAY, MARCH 14

6:30 am - 8:00 pm Viewers' Favorites

SUNDAY, MARCH 15

6:30 am - 8:00 pm Viewers' Favorites

SATURDAY, MARCH 21

6:30 am Peep and the Big Wide World
7:00 am Wild Kratts
7:30 am Thomas & Friends
8:00 am WordWorld
8:30 am Biz Kid$
9:00 am Everyday Edisons
9:30 am Getting Away Together
10:00 am Rick Steves' Europe
10:30 am All Things Connecticut, Season 6 (Part 9 of 10)
11:00 am Tales From the Palaces - Palaces and the Public
11:30 am This Old House Hour
12:30 pm Growing a Greener World
1:00 pm The Great British Baking Show - Patisserie
2:00 pm America's Test Kitchen
2:30 pm Cook's Country Kitchen
3:00 pm Martha Stewart's Cooking School
3:30 pm Martha Bakes
4:00 pm Jacques Pepin: More Fast Food My Way
4:30 pm Simply Ming
5:00 pm Lidia's Kitchen
5:30 pm A Moveable Feast
6:00 pm Hometime
6:30 pm Ask This Old House
7:00 pm This Old House
7:30 pm Bluegrass Underground

SUNDAY, MARCH 22

6:30 am Angelina Ballerina: The Next Steps
7:00 am Curious George
7:30 am The Cat in the Hat
8:00 am Signing Time
8:30 am Design Squad
9:00 am Charlie Rose: The Week
9:30 am Religion & Ethics Newsweekly
10:00 am Washington Week
10:30 am Start Up
11:00 am Consuelo Mack WealthTrack
11:30 am To the Contrary
12:00 pm McLaughlin Group
12:30 pm All Things Connecticut, Season 6 (Part 9 of 10)
1:00 pm Innovate: Engineering Change
1:30 pm Kangaroo Dundee (Part 1 of 3)
2:30 pm Kangaroo Dundee (Part 2 of 3)
3:30 pm Kangaroo Dundee (Part 3 of 3)
4:30 pm Hometime
5:00 pm Ask This Old House
5:30 pm This Old House
6:00 pm Death in Paradise - The Early Bird
7:00 pm Call the Midwife, Season 3 (Part 7 of 8)

SATURDAY, MARCH 28

6:30 am Peep and the Big Wide World
7:00 am Wild Kratts
7:30 am Thomas & Friends
8:00 am WordWorld
8:30 am Biz Kid$
9:00 am Everyday Edisons
9:30 am Getting Away Together
10:00 am Rick Steves' Europe
10:30 am All Things Connecticut, Season 6 (Part 10 of 10)
11:00 am Tales From the Palaces - The Detectives
11:30 am This Old House Hour
12:30 pm Growing a Greener World
1:00 pm The Great British Baking Show - Final
2:00 pm America's Test Kitchen
2:30 pm Cook's Country Kitchen
3:00 pm Martha Stewart's Cooking School
3:30 pm Martha Bakes
4:00 pm Jacques Pepin: More Fast Food My Way
4:30 pm Simply Ming
5:00 pm Lidia's Kitchen
5:30 pm A Moveable Feast
6:00 pm Hometime
6:30 pm Ask This Old House
7:00 pm This Old House
7:30 pm Compadre Huashayo

SUNDAY, MARCH 29

6:30 am Angelina Ballerina: The Next Steps
7:00 am Curious George
7:30 am The Cat in the Hat
8:00 am Signing Time
8:30 am Design Squad
9:00 am Charlie Rose: The Week
9:30 am Religion & Ethics Newsweekly
10:00 am Washington Week
10:30 am Start Up
11:00 am Consuelo Mack WealthTrack
11:30 am To the Contrary
12:00 pm McLaughlin Group
12:30 pm All Things Connecticut, Season 6 (Part 10 of 10)
1:00 pm Marion's Triumph: Surviving History's Nightmare
2:00 pm Julie & Julia
4:00 pm Woodsmith Shop
4:30 pm Hometime
5:00 pm Ask This Old House
5:30 pm This Old House
6:00 pm Death in Paradise - The Man with the Golden Gun
7:00 pm Father Brown - The Laws of Motion

CPTV Sports Features CIAC High School Championship Games

On Saturday, March 21 and Sunday, March 22, CPTV Sports will air a number of CIAC high school basketball and ice hockey championship games, most of which will be broadcast live! See the full weekend championship schedule below.

March 21
10 a.m. - CIAC Basketball Championship Game 1 (LIVE)
12:30 p.m. - CIAC Basketball Championship Game 2 (LIVE)
2 p.m. - CIAC Ice Hockey Division 1 Championship (LIVE)
3:30 p.m. - CIAC Basketball Championship Game 3 (tape delayed; 3 p.m. game)
5 p.m. - CIAC Ice Hockey Division 2 Championship (taped March 20)
6:15 p.m. - CIAC Basketball Championship Game 4 (LIVE)
8:15 p.m. - CIAC Basketball Championship Game 5 (LIVE)

March 22
12:30 p.m. - CIAC Basketball Championship Game 6 (LIVE)
3:30 p.m. - CIAC Basketball Championship Game 7 (LIVE)
5:30 p.m. - CIAC Basketball Championship Game 8 (LIVE)

Plus, tune in Monday, March 23 at 8 p.m. for a recap of all the action with CPTV Sports' live **Championship Weekend Recap Show**! For more information, visit CPTVSports.org.

Win Big with March Programming

Throughout March, CPTV and CPTV4U Air Special Presentations of How-To Programs, Music Specials, Behind-the-Scenes Peeks at Popular Dramas & More!

For additional air dates for these and other great shows airing in March, visit CPTV.org.

John Denver: Country Boy
Sunday, March 1 at 5:30 p.m.
and Tuesday, March 3 at 9 p.m. on CPTV

Rick Steves' Dynamic Europe: Amsterdam, Prague, Berlin
Wednesday, March 4 at 7:30 p.m. on CPTV4U

Father Brown: Saving Souls, Solving Crimes
Sunday, March 1 at 7 p.m. on CPTV
and Saturday, March 7 at 8 p.m. on CPTV4U

Dr. Christiane Northrup— Glorious Women Never Age!
Wednesday, March 4 at 8 p.m. on CPTV
and Friday, March 6 at 8 p.m. on CPTV4U

Justin Hayward: Spirits…Live
Sunday, March 1 at 8 p.m. on CPTV4U
and Monday, March 2 at 10 p.m. on CPTV

Deepak Chopra: The Future of God
Thursday, March 5 at 8 p.m. on CPTV

Victor Borge's Timeless Comedy!
Sunday, March 1 at 8:30 p.m. on CPTV

Motown 25: Yesterday, Today, Forever (My Music Presents)
Thursday, March 5 at 9:30 p.m. on CPTV

50 Years with Peter, Paul and Mary
Monday, March 2 at 8 p.m. on CPTV

Ed Slott's Retirement Roadmap!
Friday, March 6 at 8 p.m. on CPTV

Aging Backwards with Miranda Esmonde-White
Tuesday, March 3 at 8 p.m. on CPTV

Celtic Thunder: Heritage
Tuesday, March 10 at 8 p.m. on CPTV

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180 DAYS
Hartsville
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EXTRAORDINARY STORIES

You're Invited to an Advance Screening of *180 Days: Hartsville*, Followed by a "Response to Hartsville" Community Forum

180 Days: Hartsville, premiering on CPTV on Tuesday, March 17 at 8 p.m., follows one Southern town's efforts to address the urgent demand for reform in American public schools.

Join Connecticut Public Broadcasting Network (CPBN) for a special advance screening of this timely new film:

Tuesday, March 10, 2015
6-8 p.m.

At the Learning Lab at CPBN
1049 Asylum Ave., Hartford, CT

The screening will be followed by a "Response to Hartsville" community forum — a "Where We Teach" event — featuring a Q&A about the film, discussions about Hartford's educational issues and ways to improve elementary education in the community.

The forum will be streamed live at WNPR.org and recorded for broadcast on WNPR's news-talk program ***Where We Live*** on Monday, March 16 at 9 a.m. and 7 p.m.

Registration is required. To register, go to WNPR.org/events or call 860.275.7550.

180 Days: Hartsville Community Engagement grants are funded by Corporation for Public Broadcasting's American Graduate: Let's Make It Happen, South Carolina ETV, and the National Black Programming Consortium with additional funding by South Carolina Educational Communications, Inc.

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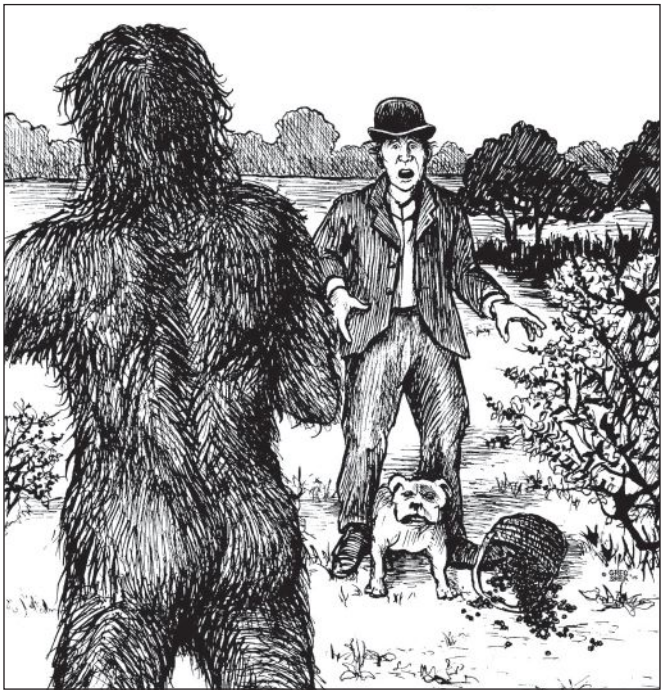
Hartford Courant

The Legend of the Winsted Wildman

MAN OR MYTHIC BEAST? NO ONE KNEW FOR SURE BUT THAT DIDN'T STOP IT FROM BECOMING A SENSATION.


GREG SHEA

It's hard not to smile when you start writing about Bigfoot, the legendary ape-like creature that has supposedly stalked the forests of North America for centuries. The hairy (and conveniently reclusive) hominid is mostly associated with the remote wilds of the Pacific Northwest, but has allegedly been seen in every state in the nation—including Connecticut.

That's right, over the past century or so, Sasquatch has been purportedly spotted more than a dozen times here, mostly in the woodsy northern reaches of Litchfield County, although there have been exceptions: one 1953 encounter with a 7-foot-tall creature covered in dark brown hair with a primate's face and arms down its knees was reported in the White Hills region of Shelton. And in 2013, the inexplicably popular "Finding Bigfoot" TV crew came to Connecticut to investigate a sighting, although it was generally believed that it had only been a camera-shy black bear.

In that vein, our favorite unofficial Bigfoot-like legend is that of the Winsted Wildman, which "terrorized" the locals on two separate occasions, almost 80 years apart. (You know, if you believe the stories.)

The tale starts on Aug. 27, 1895, when the *Winsted Evening Citizen* ran a story—which also ran again the next day in its sister publication, the *Winsted Herald*—claiming that "a large man, stark naked, and covered with hair all over his body, ran out of a clump of bushes."

It was witnessed by town selectman Riley Smith, who was out picking blueberries in the area of Colebrook with his faithful bulldog Ned when the encounter occurred. Something had spooked the hound, causing it to whimper and come crawling with its tail between its legs; moments later the "wild man" emerged, cried out and scrambled off at "lightning" speed. Both Smith and Ned were "paralyzed" with fear.

A week later, the *Herald* ran a follow-up story in which Smith—described as a man "who talks but little" and "of undoubted pluck and nerve" whose "word is first class"—provided more details about the Wildman, describing it as "a wild, hairy man of the woods, six foot in height." He added, "the man's hair was black and hung down long on his shoulders, and that his body was thickly covered with black hair. The man was remarkably agile, and to all appearance was a muscular, brawny man, a man against whom any ordinary man would stand little chance."

Over the next few weeks, the Wildman apparently continued to run amok, generating sensational, paper-selling headlines in both the *Herald* and *Citizen*. A local man named George Hoskins reputedly saw the Wildman stealing two chickens from his hen house. Two women from New York claimed they saw a large strange animal standing on its hind legs—possibly, a gorilla escaped from some circus, they thought—during a visit. Local chief of police Steve Wheeler reported that he had sighted it and had given chase before losing the trail in a nearby swamp.

And so the mania grew. One witness, Jim Maddrah, even boasted that he had snapped a picture of the mystery man-beast! Unfortunately, the photograph showed a normal man who, although having a prodigious shock of hair, was otherwise not particularly hirsute. When questioned, Maddrah explained that his camera had been so startled by the Wildman that "it couldn't see straight."

Word of the Wildman spread and soon reporters from across the region were descending upon Winsted in hope of getting a glimpse. Eventually, a reward was offered for the Wildman's capture. A search party, more than 100 men strong and well-armed, was organized and dispatched. Despite a thorough search, the wily Wildman was apparently a step ahead, managing to elude capture.

At one point, the *Hartford Sunday Globe* speculated that the Wildman may have been an escaped mental patient named Arthur Beckwith. Beckwith had repeatedly freed himself from local asylums to wander the countryside *au naturel* and live off the land, never harming anyone but causing a bit of a ruckus. Like so much of the Wildman's tale, this was never confirmed.

The sightings lessened over the ensuing weeks, reporters left and the Wildman buzz slowly fizzed. The story was chronicled in *The Winsted Wildman and Other Tales*, a 1929 tome by Frank L. Wentworth, but as the decades passed, so did the Wildman from the public consciousness . . . for a while, anyway.

In July 1972, the Wildman allegedly reappeared after nearly eight decades. The *Hartford Courant* reported that two young men observed "a strange, man-like creature" on Winchester Road, near Crystal Lake Reservoir. They claimed to have seen at a distance an upright hominid "about eight feet tall and covered with hair" that eventually disappeared into the woods. When it was suggested that they may have seen a large bear, they replied, "It was no bear."

Two years later, in September 1974, the Wildman was seen again, this time by two couples parked at night by Rugg Brook Reservoir. They told police they were "terrified" by witnessing a "six-foot, 300-pound creature covered with dark-colored hair" in the moonlight, and had fled immediately. A subsequent search failed to turn up any evidence.

Since then, there have been no official sightings of the Winsted Wildman.

Of course, like all good legends, there doesn't seem to be a preponderance of actual facts or evidence to bolster the Wildman's existence. Many of those who have researched the story tend to think that original sighting by Riley Smith might have been greatly embellished—or flat-out manufactured—by the editor of the original Winsted newspapers to spur sales during a slow news cycle, and then was fanned to mythic proportions by public panic and subsequent misidentifications of bears and other more mundane woodland fauna.

In other words: No one let the truth get in the way of a good—and "wild"—story. | R.B. |

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